D7/354

SIGNATURES Flyer

Recv'd May 27, 1996

SALE **Exceptionally deep** at four full inches, our lasagne pan is ideal for every one-dish meal in your repertoire. Measures about 14" x 10½" x 4" to accommodate large recipes with room to spare and to contain molten cheese and bubbling sauce lest they end up on the oven floor. Made from heavy-gauge stainless steel with sturdy pull-up handles; comes with a removable all-purpose rack and a sharply angled spatula that greatly simplifies serving.

Lasagne Pan Set □ **#11-41944-7** □ **Orig. 27.00 NOW 19.00**

No shipping charges! See Coupon. Signatures® 19465 Brennan Ave., Perris CA 92599 (909) 943-2021 F-36188R-12

D7/354

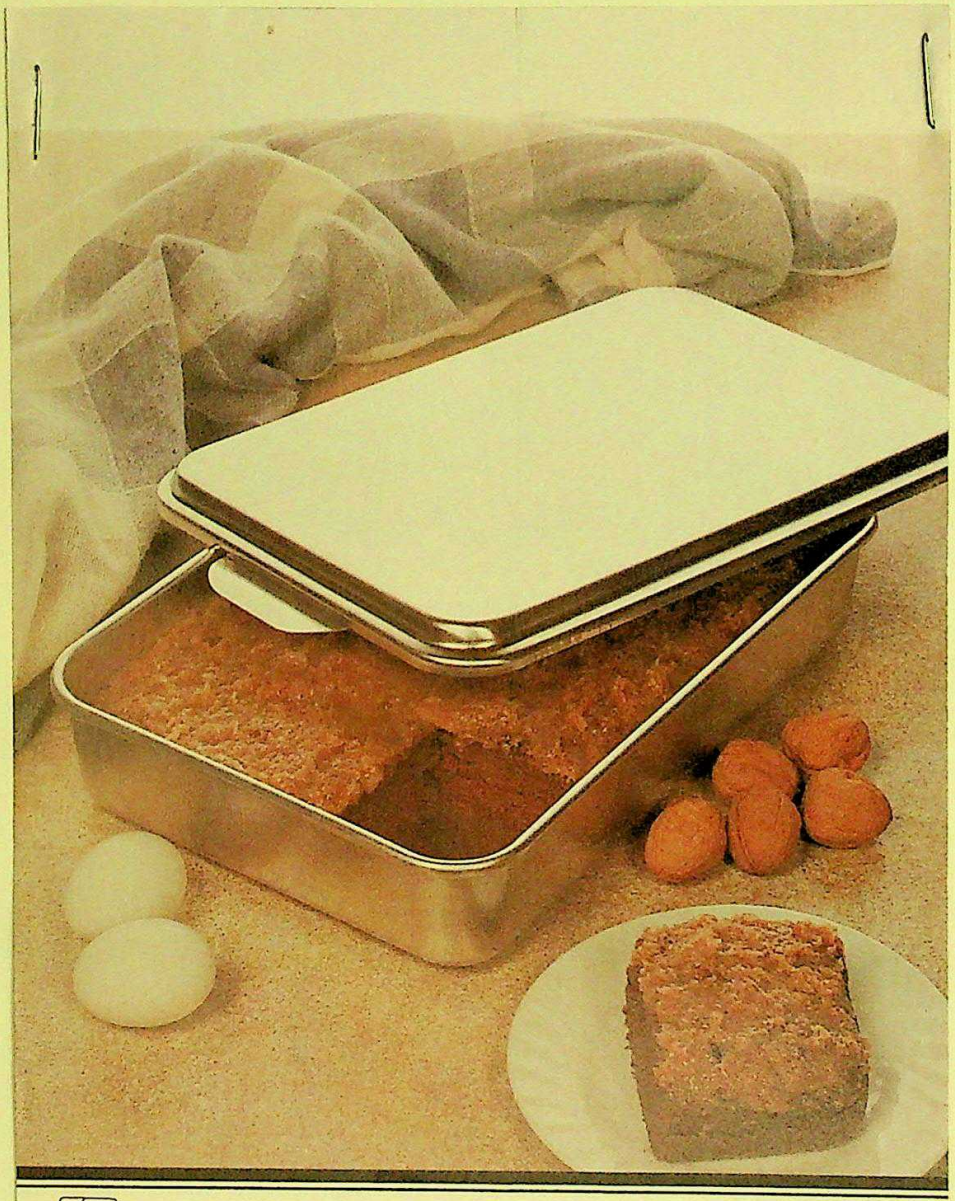
Lifelike pansies in bright summer colors bloom the year around on our versatile bowls. They're made from durable porcelain enamel on heavy steel, with chip-proof stainless steel rims. Flat bottoms prevent wobble as you mix and stir in the kitchen… toss and serve at the table. Airtight plastic lids permit efficient stay-fresh storage in fridge and freezer as well. Three-, five- and seven-cup sizes in a nested set of three.

Pansy Bowls ☐ #11-42832-3 ☐ Orig. 15.00 NOW 12.00

No shipping charges! See Coupon. Signatures® 19465 Brennan Ave., Perris CA 92599 (909) 943-2021 F-34899R-9

Recvd 1/3/95

D7/354



Bake, transport and store your best cakes and casseroles in our lidded pan from Mirro™. It's made in the USA from even-heating energy-efficient aluminum. Extra deep and sturdy. And features seamless construction with smooth rounded corners for easy cleanup. The top snaps securely into place as needed... or goes to work separately as an all-purpose baking sheet for cookies and lots, lots more. Measures 13" x 9" x 3¼" with lid closed.

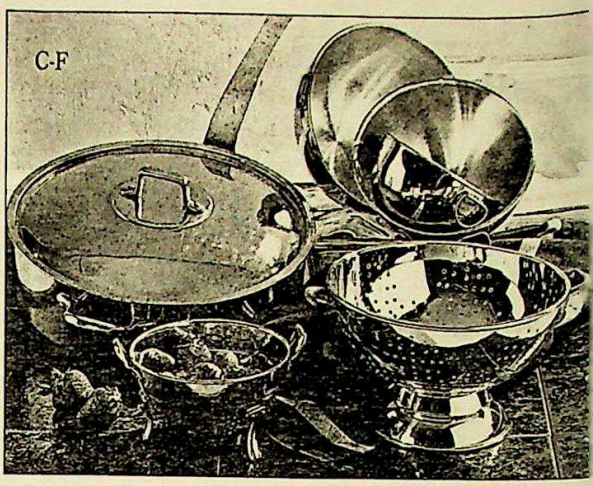
Covered Cake Pan □ #17-31273-7 □ Orig. 11.00 NOW 9.00

No shipping charges! See Coupon. Signatures® 19465 Brennan Ave., Perris CA 92599 (909) 943-2021 F-29665R-45

Recd 1/3/95

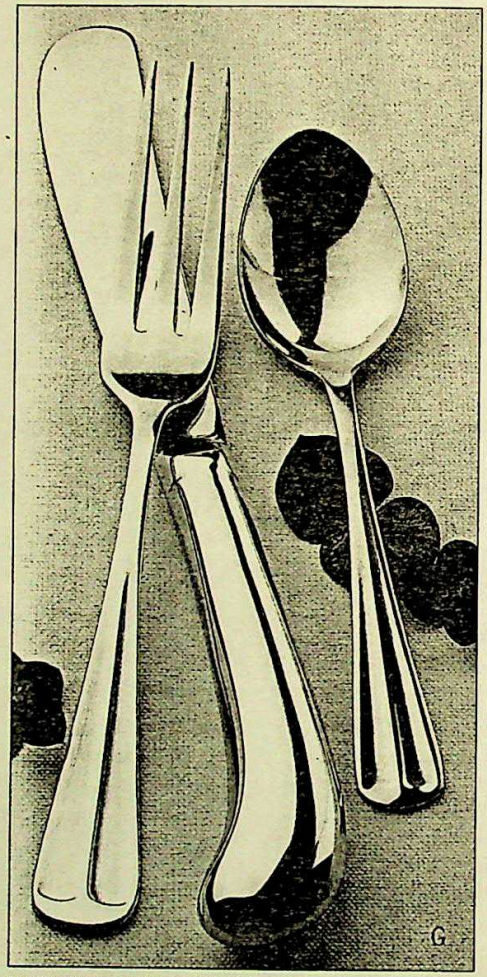
D7/354

Copper... the cook's choice



8-PC. COPPER COOKWARE SET ONLY $179.95
Beautiful and functional, copper cookware and accessories by Old Dutch is a welcome addition to any kitchen. Each piece is hand crafted from heavy-gauge copper lined with tin, accented with brass handles. Our 8-pc. set and accessories include all the basics...and more! Made in Portugal. An exceptional value!
27A. 8-Pc. Set consists of 1-qt. and 2½-qt. covered saucepans, 8" and 10" dia. saucepans and a 3¼-qt. covered casserole.
(P3619) Sugg. Ret. $238.00
Our Price $179.95

COPPER KITCHEN ACCESSORIES
27B. Oval Copper Pot Rack with brass chain and 8 brass pot hooks. 30"L x 15"W. Hangs 24" from ceiling. (P3620) Sugg. Ret. $75.00 **Our Price $59.95**
27C. 12" Covered Deep Sauté Pan.
(P3624) Sugg. Ret. $87.00 **Our Price $69.95**
27D. 3-Pc. Beating Bowls. Set of 6", 7" and 8" Dia. bowls. (P3622) Sugg. Ret. $42.00 **Our Price $29.95**
27E. 6" Berry Colander.
(P3623) Sugg. Ret. $18.00 **Our Price $14.95**
27F. 9" Colander.
(P3621) Sugg. Ret. $36.00 **Our Price $24.95**

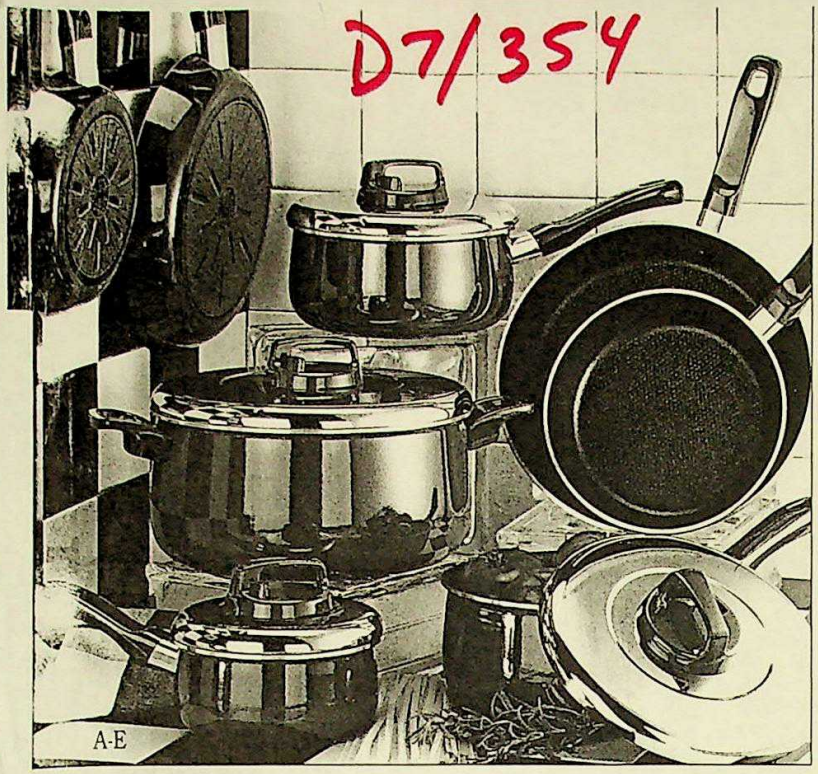


INTERNATIONAL® "GRAN ROYAL" STAINLESS 114-PC. SET NOW $79.95
27G. Stainless Steel "Gran Royal" has pistol-handled knives and classic 3-prong dinner forks. 114-pc. set includes: 12 each of salad forks, dinner forks, dinner knives, butter spreaders, soup spoons, iced tea-spoons and seafood forks; 24 teaspoons; and a 6-pc. Hostess Set of tablespoon, pierced tablespoon, cold meat fork, pie server, sugar spoon and butter knife. Incredibly priced! Limited quantity!
(INFGAY114) Our Regular Price $99.95
NOW $79.95

1-800-458-4545

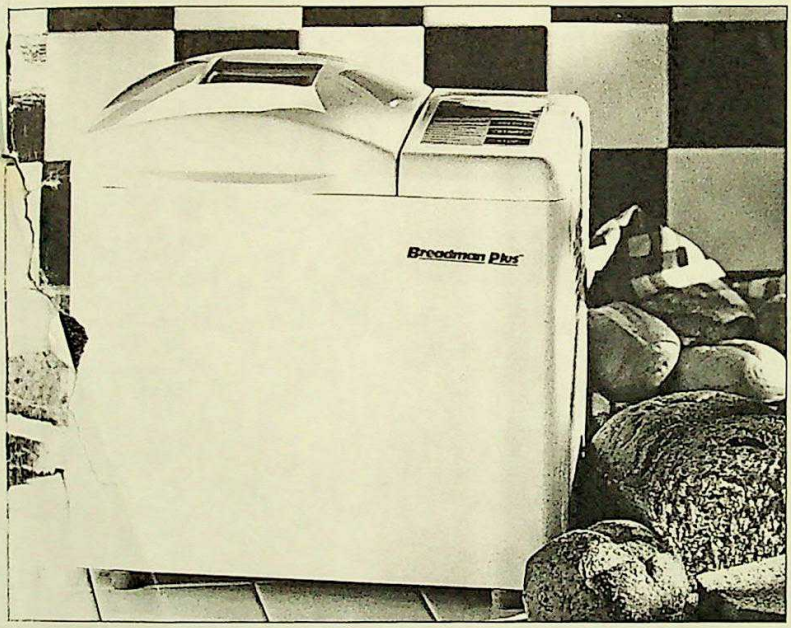
ANTICIPATIONS
A ROSS-SIMONS CATALOG
Recvd 10/19/94 p.27

D7/354

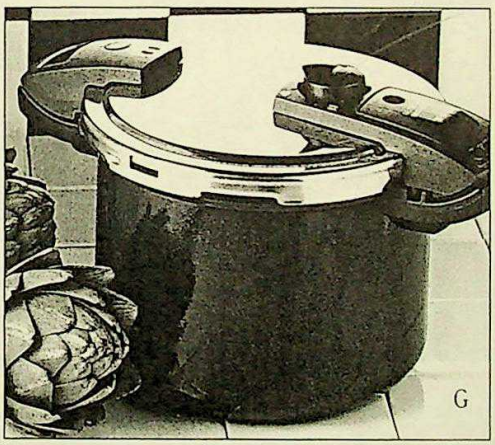

A-E

FREE 3-PC. UTENSIL SET WITH PURCHASE OF 10-PC. T-FAL® COOKWARE SET!
Revolutionary T-Fal® cookware, made with the new Resistal® non-stick cooking surface, is great for low-fat cooking. Special anti-distortion construction assures even heating. The finish is triple-layered porcelain enamel for long-lasting good looks. 10-pc. set includes 8" and 10¼" fry pans, 1.06-Qt., 2.12-Qt. and 3.17-Qt. sauce pans with stainless steel vented covers and a 5.28-Qt. Dutch oven with vented cover. Order the 10-pc. Cookware Set now and receive a 3-pc. nylon utensil set of a pierced spatula, pierced spoon and ladle ABSOLUTELY FREE! (A $30.00 value.) New accessory pieces also available. Made in France with a 5-year guarantee. Available in Green or Cobalt.

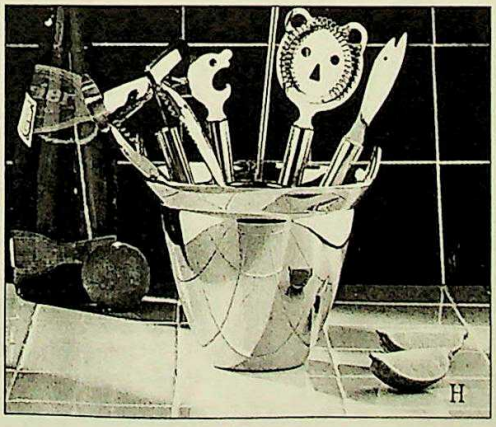
	Set	Cobalt	Green	Sugg. Ret.	Our Price
25A.	10-Pc. Cookware Set w/free utensil set.	P3748	P3749	$170.00	$119.95
25B.	Tea Kettle.	P3750	P3751	$ 45.00	$ 34.95
25C.	8.4-Qt. Stockpot.	P3616	P3617	$ 60.00	$ 39.95
25D.	4-Qt. Steamer Basket. (P3615)	Available in Black only.		$ 22.00	$ 15.95
25E.	4.24-Qt. Chicken Frypan.	P3614	P3613	$ 65.00	$ 49.95



MAKING HOME BREAD EASY
25F. Don't you just love the taste and smell of fresh-baked bread? Now you can enjoy it whenever you want with the Breadman Plus by Trillium, the number-one rated manufacturer according to *Consumer Reports*. Just measure and add the ingredients; this large-capacity machine does the rest. In just a few hours, it will mix, knead, raise the dough and bake a perfect 2-lb. loaf of homemade bread. Makes all types of breads and comes complete with a videotape, recipe book and complete instructions. Built-in timer allows you to pre-set the machine to bake at a later time - automatically. Sturdy metal exterior measures 13"H x 13½"L x 8¾"W.
(P3741) Our Price $229.95


G

OPTIMA PRESSURE COOKER BY T-FAL®
25G. Our 6.4-Qt. stainless pressure cooker is safe, quick and versatile to use. Cook vegetables, stews, soups and more in a fraction of the time - and keep all the flavor and goodness sealed in. The Sensor® safety feature makes it impossible to open the cooker while contents are under pressure. (P3618)
Sugg. Ret. $120.00
Our Price $99.95


H

EXPRESSIVE BAR SET
25H. Our stainless bar tools by Hutschenruther shaped like a different funny face. Set includes an ice bucket, cocktail strainer, ice tongs, cocktail mixer, bar knife, jigger, bottle opener and rack. (P3579)
Our Price $69.95

1-800-458-4545 or FAX 1-800-896-9191

ANTICIPATIONS
A ROSS-SIMONS CATALOG
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Scanpan® Open Stock		REG.	SPECIAL
A Dome Covered Dutch Oven.			
2938	6½ qt., 11"	$160.00	99.95
2939	9½ qt., 12¼"	$180.00	119.95
B Stir Fry Pan.			
0936	11"		79.95
FREE GIFT $10.00 VALUE. Tempura rack and chopsticks with 11" Stir Fry Pan purchase.			
C Dutch Oven with lid.			
2293	6½ qt., 10¼"	$150.00	99.95
D Grill Pan.			
0934	10½" square		69.95
E Omelet/Fry Pan with sloped sides.			
2302	8"	$ 40.00	29.99
2299	10¼"	$ 75.00	49.95
2372	12¼"	$ 95.00	69.95
Heat resistant Glass Cover.			
5917	8"	$ 30.00	19.95
4912	10¼"	$ 35.00	23.95
5923	12¼"	$ 50.00	29.95
F Sauté Pan with cover.			
2294	11", 3½ qt.	$115.00	99.95
2269	12¼" 3½ qt.	$150.00	129.95
G Sauce Pan with cover.			
4909	1 qt., 6¼" dia.	$ 80.00	59.95
4910	2 qt., 7" dia.	$ 90.00	69.95
4911	3 qt., 8" dia.	$100.00	79.95
Low Stewpot with cover *(not shown)*.			
3383	5½ qt., 11"	$135.00	99.95

SPECIAL 199.00

J

Chef's exclusive Scanpan® 2001+ sets on sale!

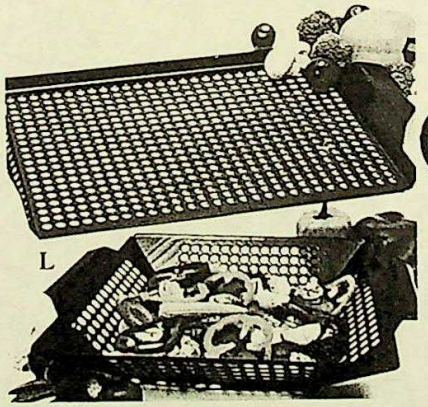
J Scanpan® 2001+ Chef's 7-pc. Set. Cook healthy and give up nothing but the fat, calories and cholesterol. Set includes: 9¼" fry/omelet pan, 9¼" covered sauté (2¼ qt.), 1 qt. covered saucepan and an 6½ qt. dome covered 11"H dutch oven *(shown)*.
2937 Open stock $285.00, **special** 199.00

Scanpan® 2001+ Gourmet 8-pc. Set. Includes: 9¼" fry/ omelet pan, covered 2 qt. sauce pan, 10¼" covered sauté pan, covered 6½ qt. Dutch oven and an 11" flat bottom stir fry pan with steep sloping sides.
1729 Open stock $385.00, **special** 275.00

NEW

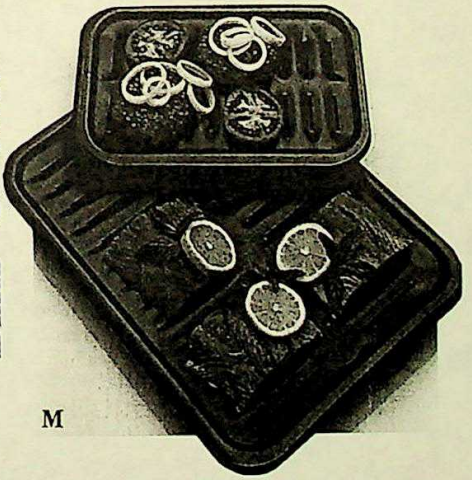
K

K Beautifully browned roasts the easy way! Treat yourself to a professional weight Scanpan® family size roaster that's designed for a lifetime of superb cooking. Distributes heat beautifully. So well, your rib roast and turkey will brown to perfection. Also wonderful on the stovetop for chili and soup. Generous 6½ qt. cap'y., 12⅞Lx8Wx4½" deep. Comes with self-basting, self-storing tempered glass lid. Made in Denmark.
3806 Scanpan® Roaster, 99.00



L

L Grilling magic! The perfect gift for the outdoor chef. Grill racks specifically designed to keep smaller foods like fish, veggies and shrimp out of the fire. Heavy gauge porcelain coated steel for easy clean-up. Set of 2, 12" square grill topper and 12" square wok topper for gourmet stir frying. Made in USA.
3824 Gourmet Grill Combo, 19.99
3564 Large Grill Topper. 16x12" for your biggest steaks, $20.00 value, **special** 14.99



M

M Perfect non-stick broiling! 2 piece non-stick commercial heavy gauge steel grill and pan. Dishwasher safe.
Non-stick Mini Broiler. 13x8½x1½".
1133 reg. $30.00, **special** 19.99
Non-stick Family Broiler. 17x12⅞x1½".
1132 reg. $40.00, **special** 29.99
Special value! Save $5.00 on the set. One family broiler and one mini broiler.
1685 Roshco Broiler Set, 44.98

D7-354

A Coffee
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Automatic
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3795 Pan
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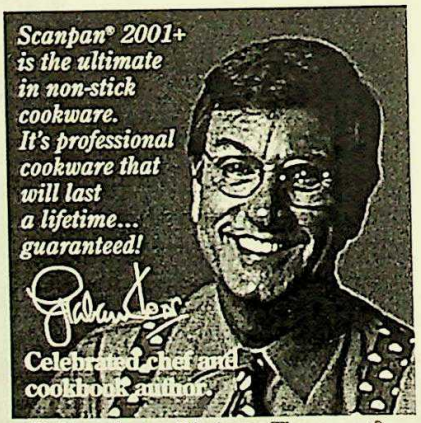
Scanpan® "titanium" non-stick cookware...now on sale!


Scanpan® 2001+ is the ultimate in non-stick cookware. It's professional cookware that will last a lifetime... guaranteed!
Celebrated chef and cookbook author

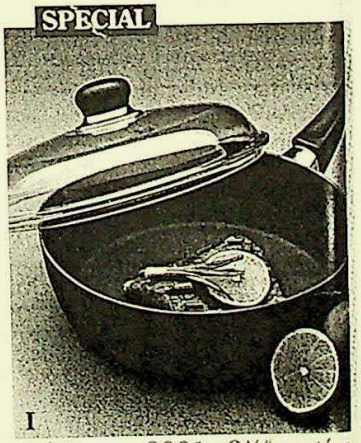
Built to last a lifetime. The secret? Scanpan's non-stick surface is a ceramic-titanium material that's fired in at 36,000 degrees. It's 40 times harder than iron, so you can use metal utensils. The pressure cast aluminum body has a heavy ⅛" thick bottom so it's ideal for all stovetops. Scanpan® has oven proof Bakelite™ handles, and the entire pan is oven safe up to 500° F. Tight fitting lids are heat resistant clear glass.

SPECIAL

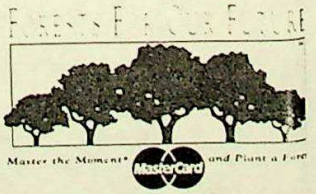
H
H Scanpan® 2001+ 8" skillet. A great way to get started on your Scanpan® collection. Glass cover sold separately.
2302 Scanpan® 8" Skillet, reg. $40.00, **special** 29.99
5917 Glass Cover, 19.95

Graham Kerr's NEW MiniMax Cookbook. 150 recipes that maximize flavor while minimizing fat.
3339 reg. $25.00, **special** 19.95

SPECIAL



I Scanpan 2001+ 9¼" sauté p
2½ qt. cap'y with glass cover.
1545 Scanpan® 9¼" Sauté Pan, reg. $80.00, **special** 49.99



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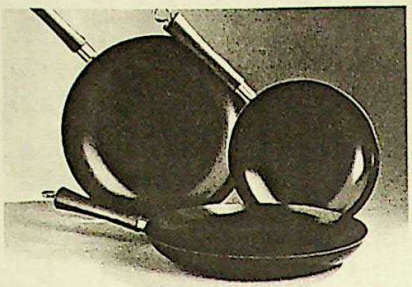
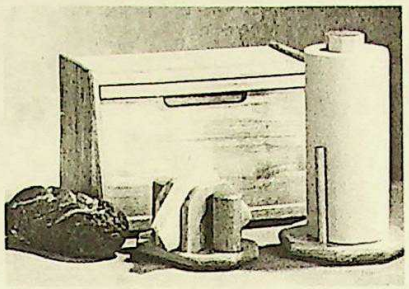
D7-354

iuaranteed Lowest Prices!

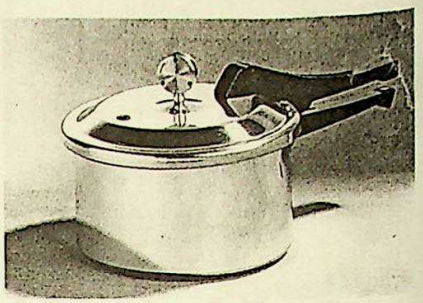
eld Laser 13-Pc. Block Set.
ening. Mfr's. full 30-yr.
ades; permalon handles.
)9 $29.95†..... **$14.97**
; Board w/Insert & Drawer.
)9 $29.95†..... **$19.99**



C. NORDIC WARE® 3-PC. SET
Includes 9", 11" & 13" saute' skillets with non-stick interiors & exteriors for extra easy clean-ups. Oven-proof phenolic handles.
670847 Reg. $24.99 $29.95†..... **$19.97**



D. 3-PC. WOOD PANTRY SET
Bread box, napkin holder/salt and pepper set and towel holder. This country-style favorite makes a perfect housewarming gift.
643149 Reg. $29.99 $34.95†..... **$19.97**



E. WEAREVER PRESSURE COOKER
4-qt. capacity. Aluminum. Auto-pressure regulation by weight. Rack, steaming basket, recipes. USA.
644986 Reg. $29.99 $39.95†..... **$19.97**
As above, 6-qt. (Not shown.) 559350
Reg. $39.99 $49.95†..... **$29.97**

RAMIC CANISTER SET
p flour, sugar, tea, cookies...all
ples...fresh. Crisp white design
virtually any kitchen style.
99 $44.95†..... **$29.97**

G.CORNING FRENCH WHITE 8-PC. SET
Oven/microwave/dishwasher safe. 1-1/2- and 2-1/2qt. cov'd round casseroles, 10" pie/quiche plate, 1-1/2qt. open oval casserole & 2-1/2-qt. cov'd oval casserole.
559911 Reg. $49.99 $59.95†..... **$39.97**

H. REGAL GRAY TECH 7-PC. SET
1-qt., 2-qt. cov'd saucepans. 5-qt. cov'd Dutch oven, 10" open frypan (uses Dutch oven cover). Non-stick interiors, exteriors. USA-made.
644609 Reg. $49.99 $59.95†..... **$39.97**

I. T-FAL VERSAILLES 8-PC. SET
Bonus 11-1/2" frypan w/purchase (specify item #725978 when ordering). Non-stick interiors. 1- & 2-qt. cov'd saucepans. 5-qt. cov'd Dutch oven, 8" & 10-1/2" frypans. 451185 Ref. $129.95† **$109.99**

Eureka Bravo!™, $59.97

BEST CAT. FLYER p. 10 1992

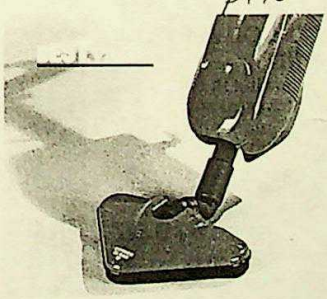
J. EUREKA BRAVO!™
6-amp motor. 3-position carpet hight adjustment; automatic dual edge cleaning. Triple filter bag system; large capacity disposable dust bag. 20-ft. cord. Made in the USA. (9002A)
599018 Reg. $69.99 $79.95†..... **$59.97**

K. HOOVER DELUXE ENCORE™
15.5 CE/amps. On-board tools.

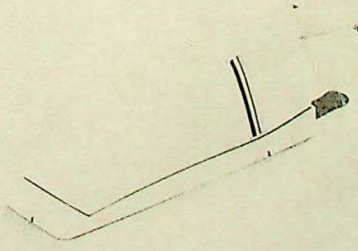
L. ROYAL DIRT DEVIL
Powerful 8.5-amp motor. On-board tools for above-the-floor cleaning. 32-ft. cord.
597716 Ref. $139.95†..... **$129.98**

M. EUREKA WORLD VAC™
10-amp motor. Auto attachment conversion for changeover from carpet to above-floor cleaning. 4-position carpet height adjustment. Bare floor/wall brush. Headlight. Hard-case bag. Micro filtration system. 35-ft. cord. 1-year supply of dust bags included. USA-made. (9875AT)
599069 Reg. $179.99 $199.95†..... **$169.97**

N. REGINA STEEMER PLUS™
7.0-amp motor deep cleans and refreshes carpets and upholstery. 2 nozzles. 8' hose.



O. ROYAL STICK VAC ™ PLUS
Ideal for corners and narrow places. Triangle-shaped nozzle also gets close to edges and below cabinets. Made in the USA. (3200)
627577 Ref. $49.95†..... **$44.98**



P. BLACK&DECKER DUSTBUSTER
Great for car interior, stair case and quick pick-up jobs. Full-length charging base. Lock-on switch (HV2000) 597570 Reg. $29.99 $35.95† **$24.97**

D7-354
HFD 1/15/90 p.172

Cookware
FEATURES: Copper exterior, heat-perfecting aluminum core, 18:10 stainless steel cooking surface, solid brass handles and copper and stainless steel lids. Five-piece set.
SUGGESTED RETAIL: $366
MANUFACTURER: All-Clad Metalcrafters Inc. New York, N.Y.

ated steel rods won't rust and cannot color even the most delicate laundry ns. And it's built to hold a load.
l Richards, the industry leader in ovative products for the home. Our namite color packaging and ranteed quality will help you rack sales.

LAUNDRY Richards CENTER

/ FAX (212) 967-9073 • California Sales/Corporate Offices: Richards/Long Beach, CA (213) 424-8671 / FAX (213) 424-8223

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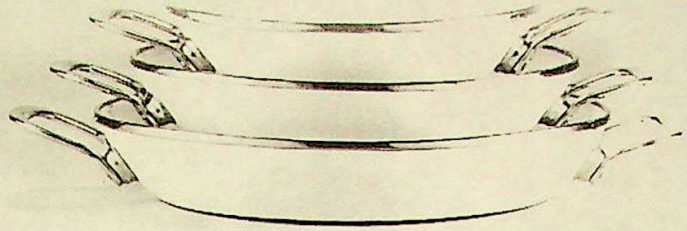
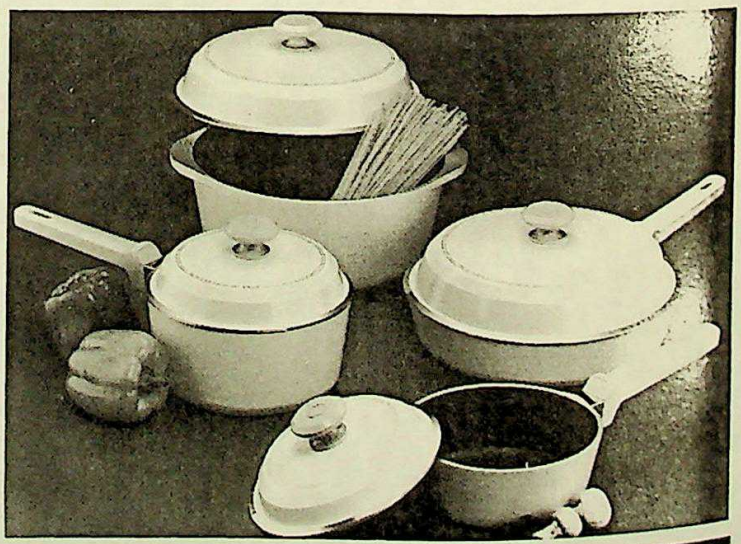


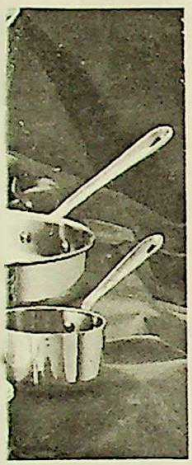
PRODUCT: Au Gratin Pan
FEATURES: Enamel-on-carbon steel with 18/10 stainless steel rims and handles. Handles feature a patented air pocket design which prevents them from getting too hot. Clear, shatter-resistant glass lids. Au Gratin Pan comes in three sizes, including 1 quart, 1.75 quarts and 2.5 quarts. Available in red, blue, black, white and almond.
SUGGESTED RETAIL: $40, $50, $65, respectively.
MANUFACTURER: Chantal Cookware. Houston, Texas

PRODUCT: Hard-Tech
FEATURES: Professional quality anodized aluminum with Betty Crocker brand.
SUGGESTED RETAIL RANGE: $24.99 to $139.99
MANUFACTURER: SAS Marketing Group Inc. Tarrytown, N.Y.

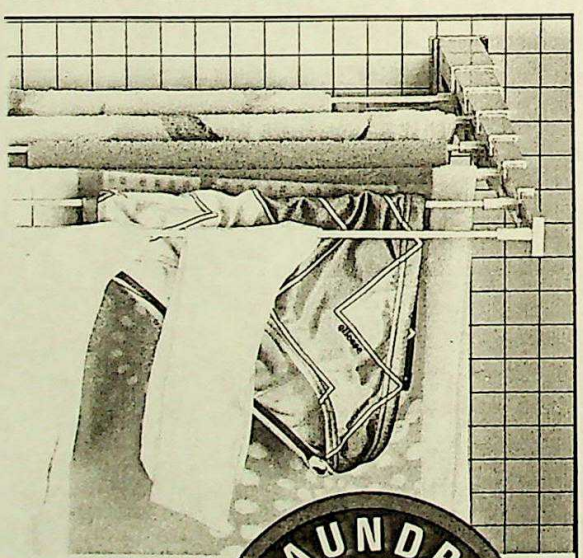


PRODUCT: Club Supra Cookware
FEATURES: Distinctive white pans and covers with gray accent stripes and coordinating gray handles and knobs. SilverStone interior coating.
SUGGESTED RETAIL: $179

PRODUCT: Visions Casseroles
FEATURES: Flute-sided, transparent glass-ceramic casserole dishes, 4 to 6 pieces.
SUGGESTED RETAIL: $10 to $19; $25 to $30, respectively.
MANUFACTURER: Corning, Consumer Products. Corning, N.Y.



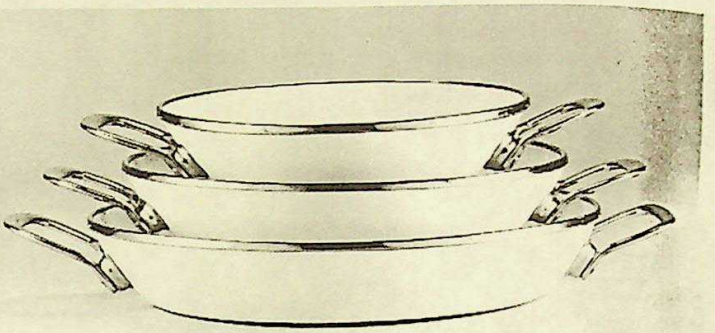
PRODUCT: Cop-R-Chef Cookware
FEATURES: Copper exterior, heat-perfecting aluminum core, 18:10 stainless steel cooking surface, solid brass handles and copper and stainless steel lids. Five-piece set.
SUGGESTED RETAIL: $366
MANUFACTURER: All-Clad Metalcrafters Inc. New York, N.Y.



won't rust and cannot
most delicate laundry
lt to hold a load.
industry leader in
ts for the home. Our
packaging and
will help you rack

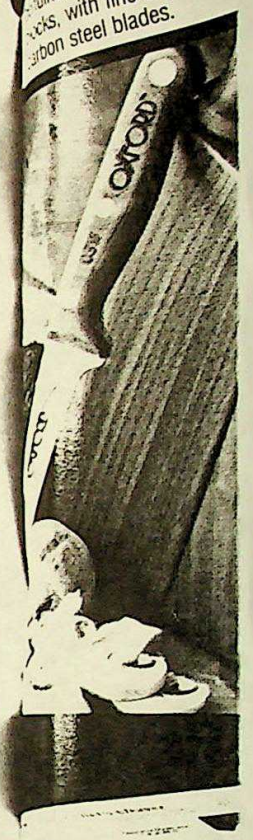
California Sales/Corporate Offices: Richards Long Beach, CA (213) 424-8671 FAX (213) 424-8223

PRODUCT: Clarte Cuisson
FEATURES: Hand-blown borosilicate glass cookware that can be used in the freezer, microwave and conventional ovens. The product can also be used on the stovetop.
SUGGESTED RETAIL: $20 to $85
MANUFACTURER: Framaco Inc. Boston, Mass.



PRODUCT: Au Gratin Pan
FEATURES: Enamel-on-carbon steel with 18/10 stainless steel rims and handles. Handles feature a patented air pocket design which prevents them from getting too hot. Clear, shatter-resistant glass lids. Au Gratin Pan comes in three sizes, including 1 quart, 1.75 quarts and 2.5 quarts. Available in red, blue, black, white and almond.
SUGGESTED RETAIL: $40, $50, $65, respectively.
MANUFACTURER: Chantal Cookware. Houston, Texas

PRODUCT: Hard-Tech
FEATURES: Professional quality anodized aluminum with Betty Crocker brand.
SUGGESTED RETAIL RANGE: $24.99 to $139.99
MANUFACTURER: SAS Marketing Group Inc. Tarrytown, N.Y.



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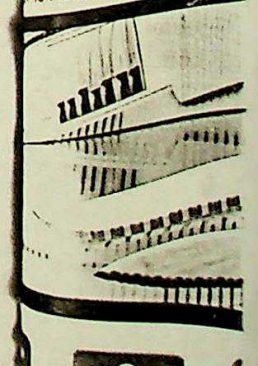
15 Piece, 7 Piece and 5 Pi



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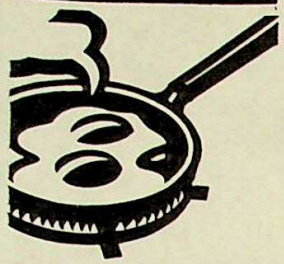

Cookware

PRODUCT: Visions Casseroles
FEATURES: Flute-sided, transparent glass-ceramic casserole dishes, 4 to 6 pieces.
SUGGESTED RETAIL: $10 to $19; $25 to $30, respectively.
MANUFACTURER: Corning, Consumer Products. Corning, N.Y.

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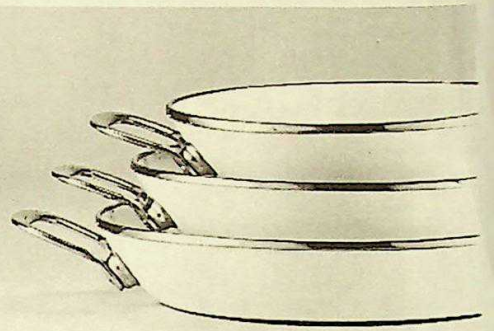
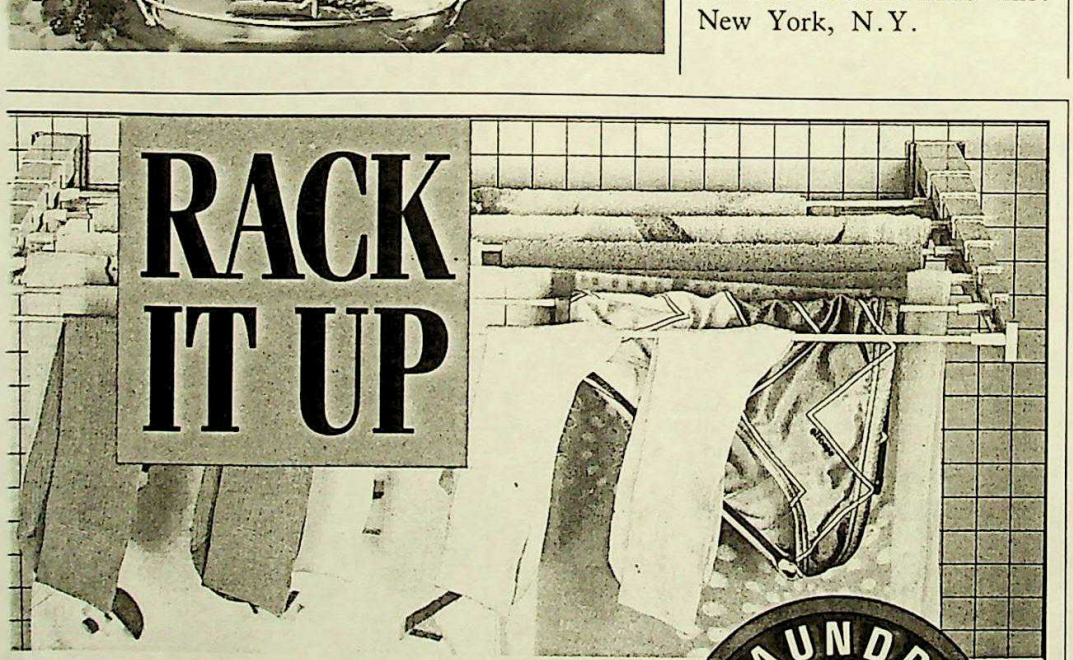
PRODUCT: Cop-R-Chef Cookware
FEATURES: Copper exterior, heat-perfecting aluminum core, 18:10 stainless steel cooking surface, solid brass handles and copper and stainless steel lids. Five-piece set.
SUGGESTED RETAIL: $366
MANUFACTURER: All-Clad Metalcrafters Inc. New York, N.Y.



PRODUCT: Au Gratin Pan
FEATURES: Enamel-on-carbon steel witl rims and handles. Handles feature a paten which prevents them from getting too ter-resistant glass lids. Au Gratin Pan c including 1 quart, 1.75 quarts and 2.5 red, blue, black, white and almond.
SUGGESTED RETAIL: $40, $50, $6
MANUFACTURER: Chantal Cookwar



ther space-saving versatile product
Richards! The Telescoping Drying
combines the sturdiness of a
nanent shelf with the convenience
ollapsible rack. It's easily mounted
y wall in the laundry room, closet,
a tub or in the shower.
rugged ABS plastic and enamel coated steel rods won't rust and cannot discolor even the most delicate laundry items. And it's built to hold a load.

Call Richards, the industry leader in innovative products for the home. Our dynamite color packaging and guaranteed quality will help you rack up sales.

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Sales Office: Ed Garey/Beacon Products, NY, NY, (212) 279-7747 / FAX (212) 967-9073 • California Sales/Corporate Offices: Richards/Long Beach, CA (213) 424-8671 / FAX (213) 424-8223

PRODUCT: Hard-Tech
FEATURES: Professional quality anodiz Betty Crocker brand.
SUGGESTED RETAIL RANGE: $24.
MANUFACTURER: SAS Marketing Gro N.Y.

DT-359

A Thanks to the superbly designed dual-function CaféPresso, you can make espresso or cappuccino and drip coffee at the same time with one machine. CaféPresso combines a 4-cup espresso/cappuccino maker and an 8-cup coffee maker into one sleek, compact unit. The easy to use espresso maker serves 2 or 4 cups into its glass carafe or into cups, and has a steam nozzle to froth milk for cappuccino. The coffee maker has an anti-drip feature that allows you to remove the glass carafe temporarily for a quick cup. The filter holder swings out for easy use and the thermostatically controlled heating plate keeps coffee at the right temperature. 10" x 12¾" x 11½" overall.

Special Bonus!
With the purchase of a CaféPresso you will receive a coupon for a **free** 17½ oz. stainless steel steaming pitcher (retail value $16.00).

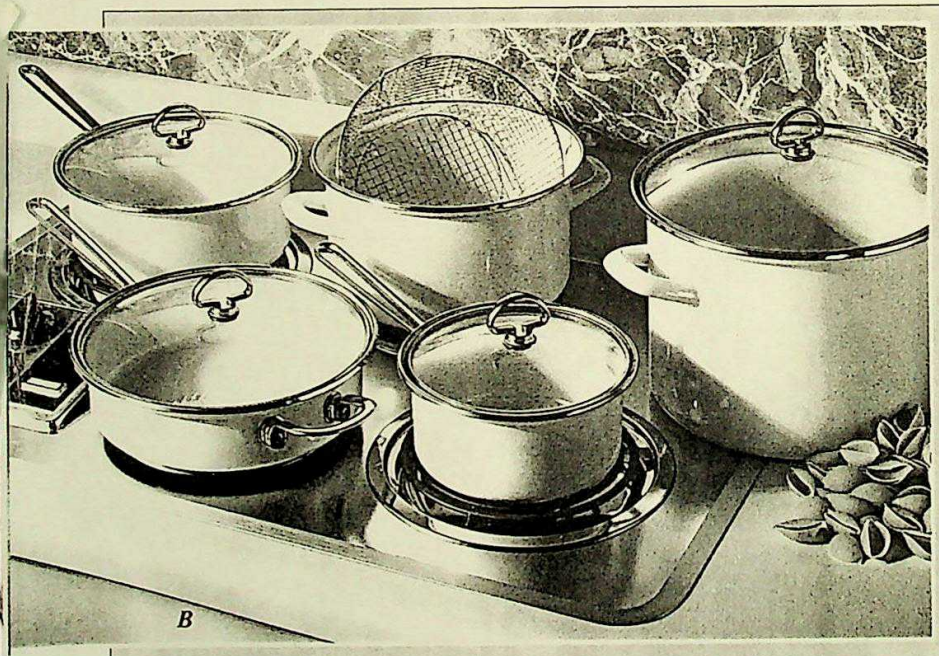
White CaféPresso #48-380949 $169.00
Black CaféPresso #48-330878 $169.00
Krups #2 Coffee Filter Papers ***Set of 100***
#48-279505 $3.95

A

ROWENTA
4-SLICE TOASTER
C This is simply the best-looking toaster we have see Its sleek contemporary styling comes with advanced microchip controls to give you great toast every time. Reliable electronic operatic lets you program toasting from light to dark. A hinged crumb tray allows easy cleaning. One year warrant 14½" x 5" x 6½" high.
#48-381061
Special Price $40.00

POTTERY BARN

KITCHEN CLASSICS


B

WHITE CHANTAL™ COOKWARE
B Pure white Chantal™ cookware is attractive, practical and designed for years of use. Made of heavy gauge steel, each pan is coated with multiple layers of high-fired enamel for a durable finish that stands up to high temperatures. This set features tempered glass lids and black enameled bottoms that conduct heat rapidly. Best of all, it's easy to clean and is even dishwasher safe. Set includes 1½ and 3 qt. saucepans with lids, 5½ qt. open kettle with steaming basket and 9½" skillet with a lid that also fits the kettle. ***Four piece set*** (plus bonus stockpot)
#48-285908 Open Stock Value $310.00 **Special Price $260.00***
Special Bonus! With the purchase of the 4-piece Chantal™ cookware set you will receive a **free** 9 qt. stockpot and lid (retail value $110.00).

D

MAPLE STOOL
D The simple lines, natural top and white legs of this so maple stool add casual char to a kitchen. The seat is coat with a clear lacquer; the leg are treated with a durable, easy-to-clean 123™ Toughguard finish, so the stool will tain its good look for years. Comfo able and practica 13" diam. seat. In two heights.
24" Stool
#48-277244 $57
30" Stool
#48-277236 $60

*Sorry gift wrap not available.

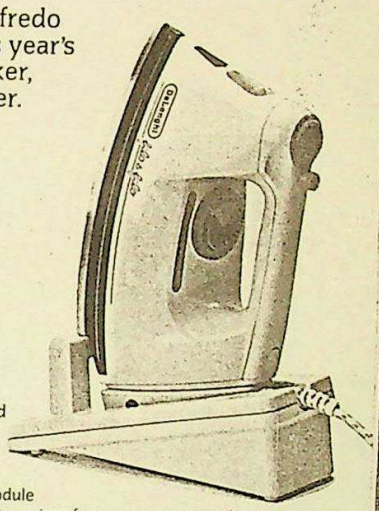
Pottery Barn April 19, 1989

D 7/354

We Italians are big on family!

DeLonghi is no exception; our family continues to grow: from dependable Oil-Filled Radiators to the highly successful Alfredo Bake n' Broil ovens to the revolutionary Roto-Fryer. But wait, this year's arrivals include: a magnificent new Espresso/Cappuccino Maker, a convenient Cord/No Cord Iron, and another new Deep Fryer. And being Italian, you know there's more on the way.

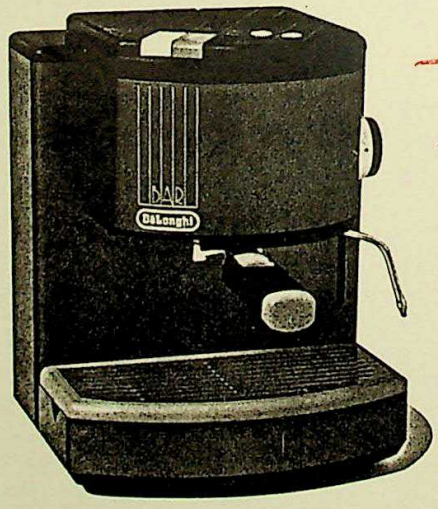
DeLonghi Alfredo™ Bake n' Broil Toaster Oven.
We feel a portable oven ought to be big enough to cook a 5-lb. chicken. That's why we designed Alfredo with the largest interior available today. Anything less is for the birds.



DeLonghi CordNoCord Ironing System.
Smartly conceived, the DeLonghi system includes iron, power module and stand. Adjustable steam iron features concentrated or short bursts, temperature control dial, spray mist, and aluminum soleplate. Even cordless for convenience.

HFD

HFD p. 131
JAN·16, 1989



DeLonghi Bar Espresso/Cappuccino Maker.
Bar DeLonghi brings the sophisticated tastes of Italy into American homes. Full-bodied espresso. Rich cappuccino. Designed for ease and convenience, Bar DeLonghi reflects exceptional Italian style and workmanship.

DeLonghi Deep Fryers: Roto and Traditional.
Patented Roto Fryer requires 50% less oil; rotating motorized system leaves food crisper and more uniformly fried. Both models protect against splatter and odors; feature 9 temperature settings, easy viewing, and easy cleaning.

See us at Booth N5158·N5162

DeLonghi

DeLonghi America, Inc., 625 Washington Avenue, Carlstadt, NJ 07072 (201) 507-1110

DeLonghi Alfredo™ Bake n' Broil Toaster Oven.

We feel a portable oven ought to be big enough to cook a 5-lb. chicken. That's why we designed Alfredo with the largest interior available today. Anything less is for the birds.

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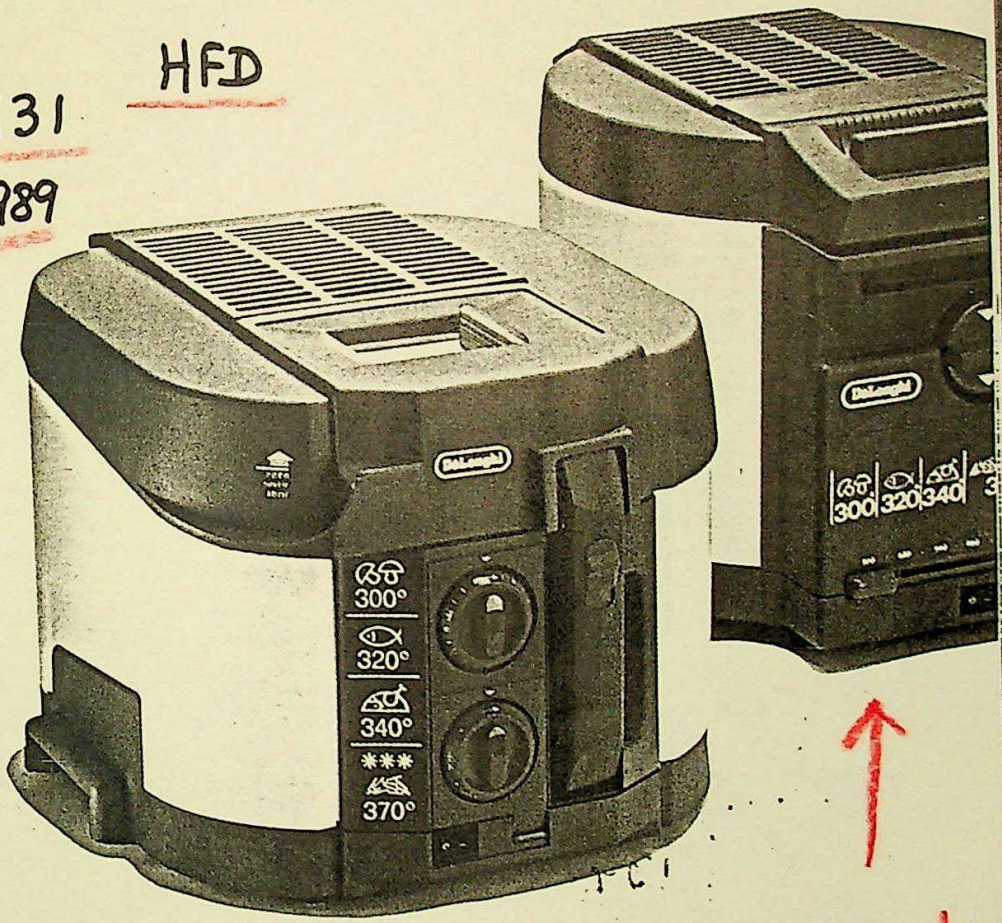
includes iron, power module
and stand. Adjustable steam iron features concentrated or short bursts, temperature control dial, spray mist, and aluminum soleplate. Even cordless for convenience.

HFD

HFD P.131
JAN.16, 1989



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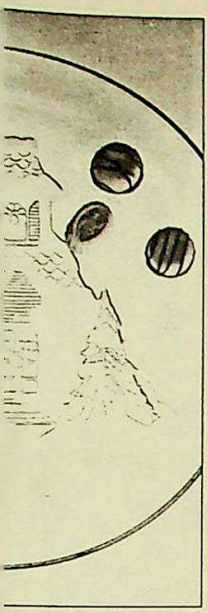
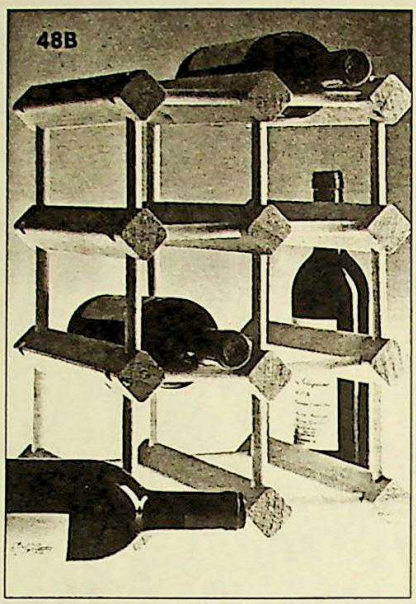
DeLonghi America, Inc., 625 Washington Avenue, Carlstadt, NJ 07072 (201) 507-1110

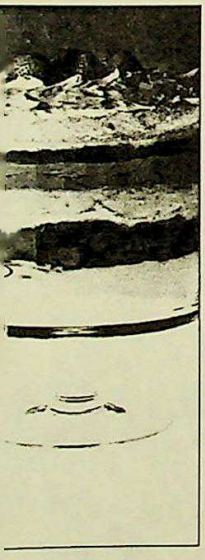
Woodies Read Nov. 10, 1988
D7-354

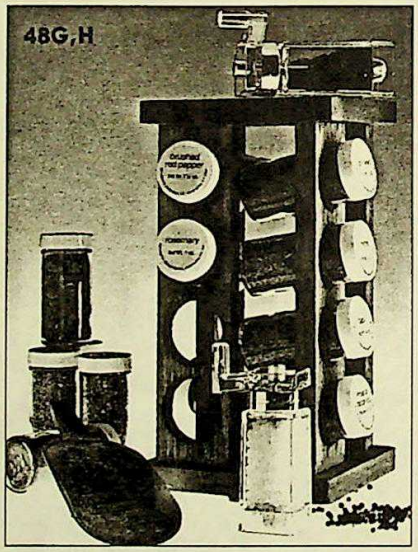
& THE GOOD TIMES

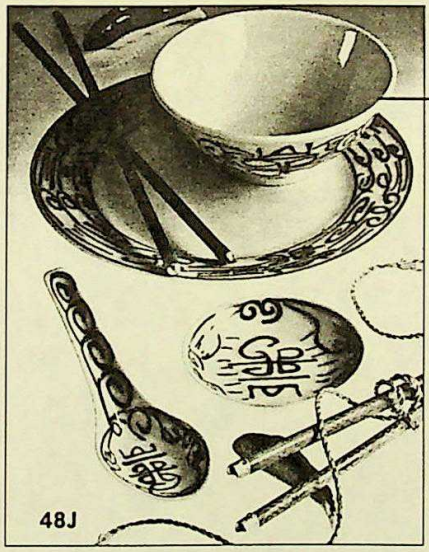




GUESS WHAT? KRINGLE'S BACK! ON SALE NOW FOR 10.00! REG. 25.00 LIMITED QUANTITIES AVAILABLE







YOUR CHOICE **19.99**

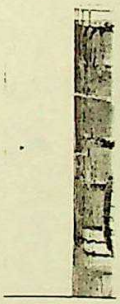
48F. Clearly, a trifle such as yours should be presented in TOSCANY'S Optic trifle set. Includes large pedestal bowl and four individual bowls.

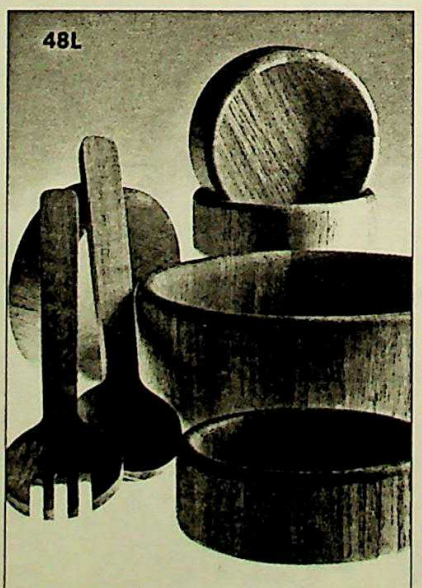
48G. Pine spice rack by KAMENSTEIN holds 16 bottles filled with spices.

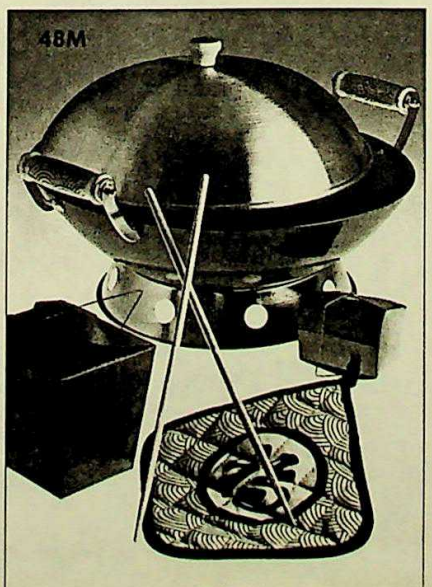
48H. Set of salt and pepper mills by WILLIAM BOUNDS comes in acrylic as shown, or in oak.

48J. Wishes for Double Happiness come from BOSTON WAREHOUSE on a 24-pc. Chinese dinner service for four. It includes four each of entree plate, rice/soup bowl, sauce dish, spoon rest, chopstick rests and four pairs of chopsticks.

Housewares





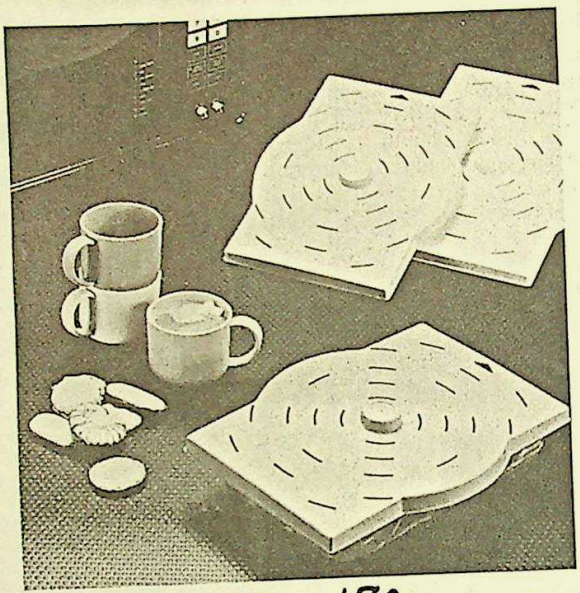


Let us add a designer touch to your gifts with exclusive holiday wraps created by SUSAN CRANE.

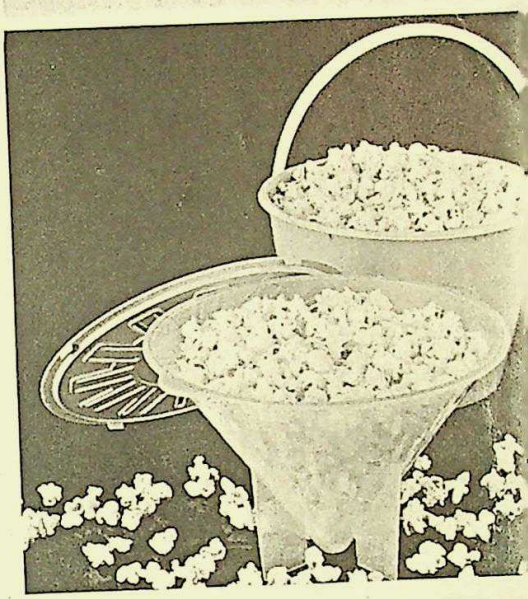
WOODIESHOP: The easy way to order by phone.
See page 3 for details.

Product: Slate Blue Eight-Piece Cooking Set
Features: Set of eight non-stick, freezer- and dishwasher-safe microwave cookware is guaranteed.
Suggested Retail: $14.95
Manufacturer: Microwise USA Inc., Arlington, Va.

Product: Microwave Measure Pan With Whisk
Features: Integrated measuring pan for microwave cooking of soups, sauces and gravies, with whisk that may remain inside microwave while cooking. Capacity 28 ounces or 1.5 pints.
Suggested Retail: $4.10
Manufacturer: Ingrid, Division of Sevko, Deerfield, Ill.



Product: Microwave Spatter Shield
Features: Spatter shield fits oblong, square and round casseroles, with 26 steam vents for keeping food fresh. Hangs on standard peg hooks.
Suggested Retail: $1.99
Manufacturer: Eagle Affiliates, N.Y.



Product: Popcorn Party Set
Features: Set includes patented 2-piece popper and 6-quart serving pail. Can be used in microwave.
Suggested Retail: $9.99
Manufacturer: Eagle Affiliates, N.Y.

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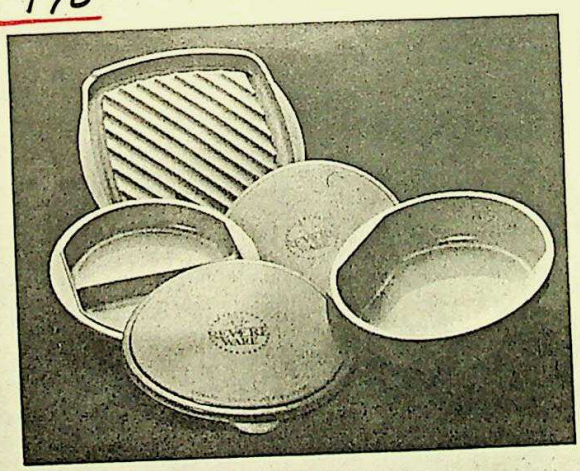
JAN. 11, 1988



Product: Three-Piece Microwave Cookware Set
Features: Includes 2-quart casserole, 1-quart divided casserole (can be used as cover for the 2-quart), and bacon/roast pan which is sloped to drain grease away from food. Snap-on lids for storing in freezer also included.
Suggested Retail: $25
Manufacturer: Revere Ware Inc., Clinton, Ill.

Product: Microwave Personal Corn Popper
Features: Pops .25 cup of popcorn kernels in three to four minutes, makes five cups fat-free popcorn. Measures 5.25 inches in diameter by 6 inches high. Lids available in four colors, clear bases. Dishwasher-safe.
Suggested Retail: $3.99 to $4.99 each
Manufacturer: Ingrid, Division of Sevko, Deerfield, Ill.

Product: Microwave Plate Stacker
Features: Permits two or three entrees, leftover dishes or casseroles to cook or reheat at same time. Fits compact and most subcompact microwave ovens; can stack two high in regular-size ovens. Dishwasher-safe.
Suggested Retail: $4.70
Manufacturer: Ingrid, Division of Sevko, Deerfield, Ill.

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COOKWARE CLASSICS

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W. BELL + Co. 1987

Regal® Cookware

Heavy gauge cast aluminum cookware heats quickly and evenly, and retains heat longer. Features cool phenolic handles, oven safe to 350°.

1 **7-Pc. Supra Cookware Set by Regal®.** Professional series, heavy gauge aluminum cookware with SilverStone® Supra interiors. Includes: 1 and 2 qt. covered saucepans, 5 qt. covered Dutch oven and 10" open frypan. (13 lbs.)
219 01E $99.95* ..... *Your Cost* **$44.90**

9-Pc. Supra Cookware Set by Regal®. As above, plus 3 qt. covered saucepan. (15 lbs.)
219 02E $115.95 ..... *Your Cost* **$65.75**

2 **7-Pc. Harmony Cookware Set by Regal®.** Heavy gauge aluminum with almond porcelain exterior and brown SilverStone® interiors. Includes: 1 and 2 qt. covered saucepans, 4½ qt. covered Dutch oven and 10" open frypan. (14 lbs.)
219 50E $117.50 ..... *Your Cost* **$58.50**

StoneForge Cookware by Meyer®

Elegant, durable, easy-to-clean heavy-gauge aluminum cookware. Each piece features DuPont SilverStone® Premium interiors and level precision machined bases for stability. Cool-to-the-touch phenolic handles with hanging rings.

3 **StoneForge 8-Pc. Cookware Set by Meyer.** Pewter-colored exterior finish with mirror polished dome covers for added clean up convenience. Includes: 1 and 2 qt. covered saucepans, 5 qt. covered Dutch oven, 10" open frypan and classic 8" saute pan. (11 lbs.)
258 01E $116.00 ..... *Your Cost* **$74.75**

StoneForge 11-Pc. Set. As above, plus 3 qt. covered saucepan and steamer insert for saute pan. (14 lbs.)
258 02E $154.00 ..... *Your Cost* **$99.50**

Preferred Cookware by Wear-Ever

Even heating aluminum cookware with Du Pont Silverstone® non-stick interiors. Easy grip, cool-touch handles.

4 **7-Pc. Set.** Includes: 1½ and 2 qt. covered saucepans, 5 qt. covered Dutch oven and 10" straight-sided frypan. (9 lbs.)
162 12E $49.95 ..... *Your Cost* **$33.90**

10-Pc. Set. As above, plus 3 qt. covered saucepan and 8" frypan. (11 lbs.)
162 13E $79.95 ..... *Your Cost* **$48.75**

5 **Wear-Ever Frypan Trio.** Highly polished, heavy gauge aluminum pans with non-stick SilverStone® interiors. Includes: 8", 10" and 12" chef's frypans. (5 lbs.)
162 30E $29.95 ..... *Your Cost* **$22.90**

Wear-Ever Frypan Duo. As above, with 8" and 10" chef's frypans. (3 lbs.)
162 31E $18.95 ..... *Your Cost* **$13.90**

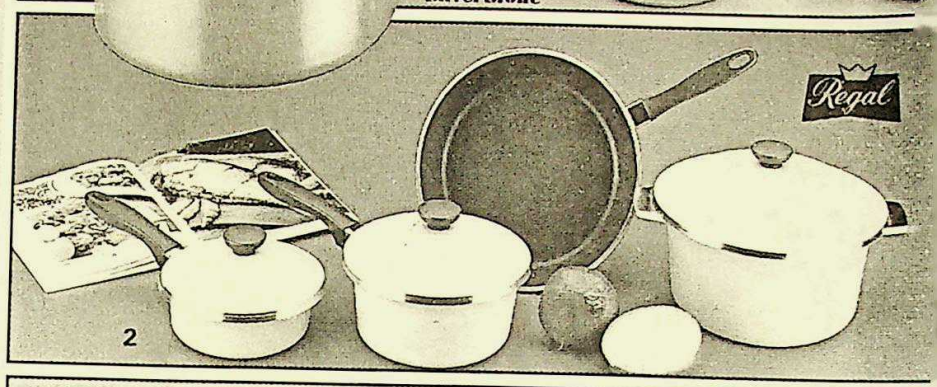
Regal® Cookware

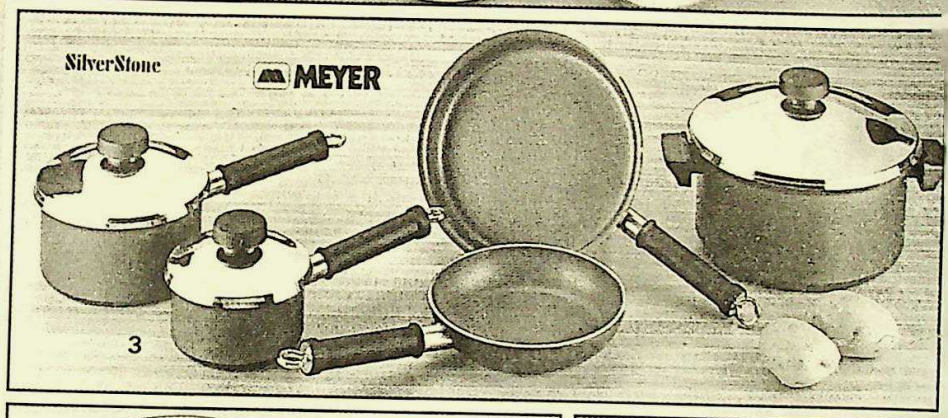
Heavy gauge cast aluminum cookware heats quickly and evenly, and retains heat longer. Features cool phenolic handles, oven safe to 350°.

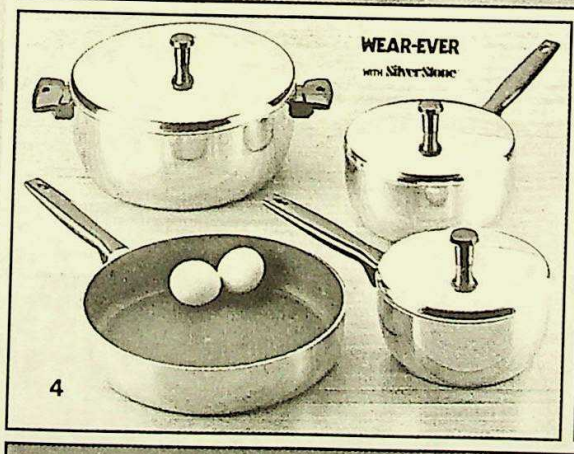
6 **7-Pc. Gray Reflections Cookware Set by Regal®.** Aluminum cookware with SilverStone® interiors and gray non-stick exterior finish. Handles and knobs stay cool while pan is hot. 7-pc. set includes: 1 and 2 qt. covered saucepans, 5 qt. covered Dutch oven and 10" open frypan. (11 lbs.)
219 25E $89.35 ..... *Your Cost* **$44.90**

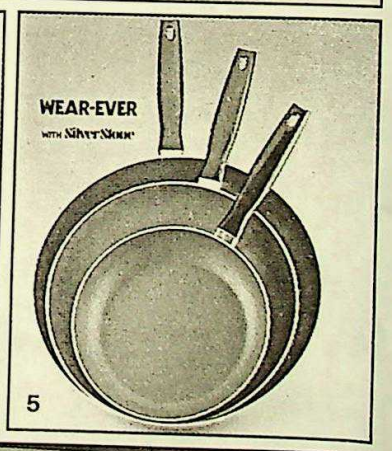
9-Pc. Gray Reflections Cookware Set by Regal®. As above, plus 3 qt. covered saucepan. (13 lbs.)
219 26E $112.30 ..... *Your Cost* **$54.75**

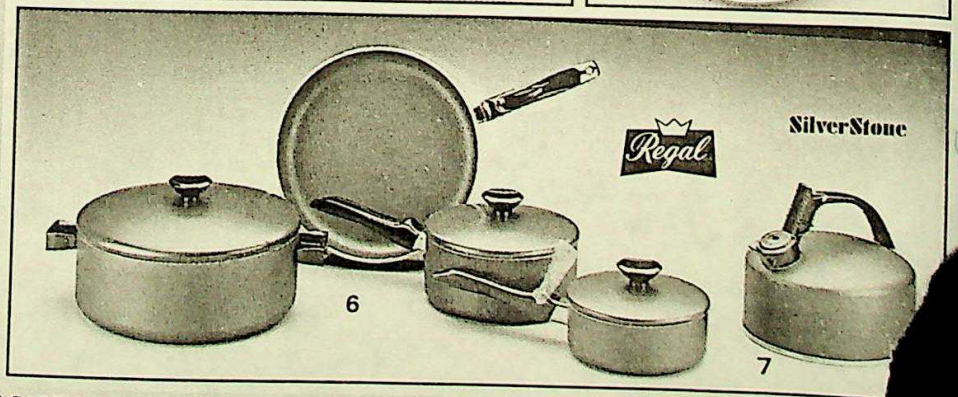
7 **Gray Reflections Tea Kettle by Regal®.** 2½ qt. capacity. (2 lbs.)
219 28E $11.95 ..... *Your Cost* **$8.90**











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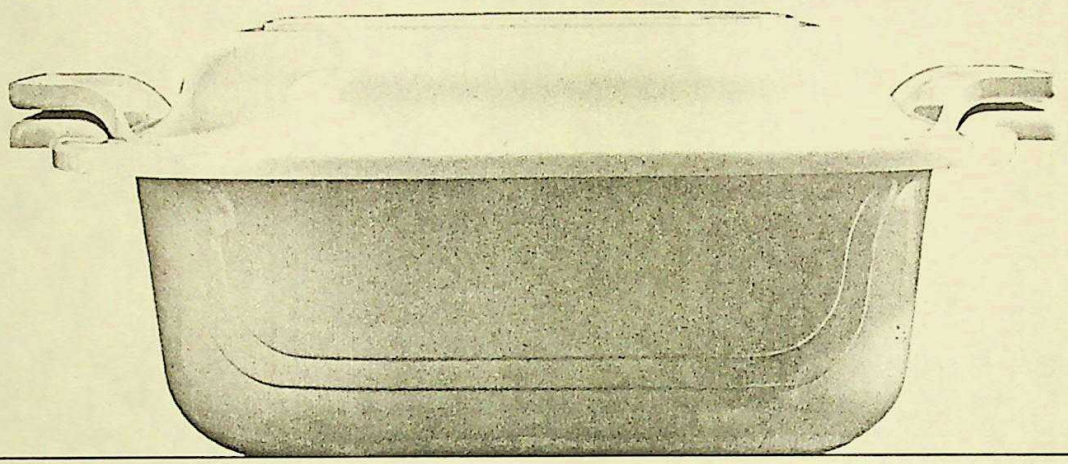

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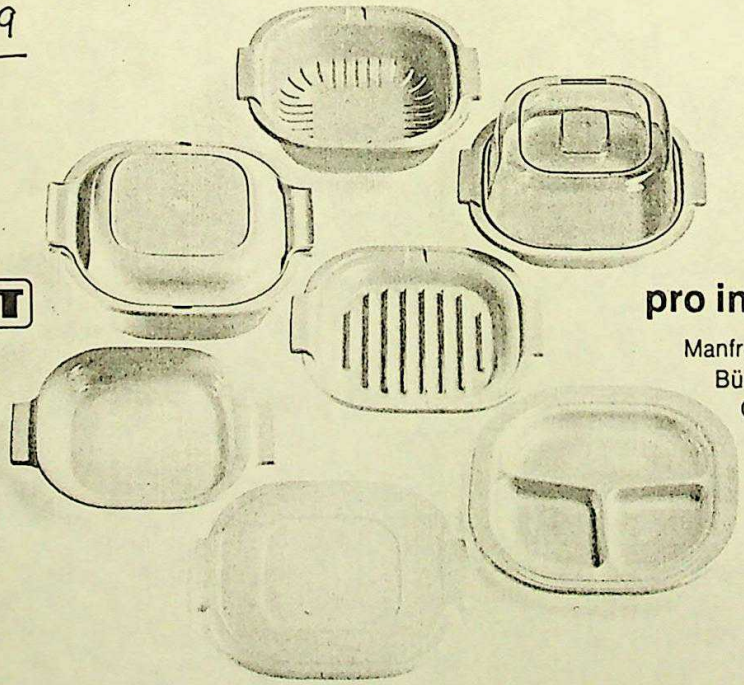

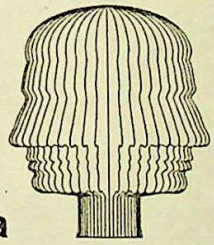

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(71) Demandeur(s) : *PELLARIN Albert.* — FR.

(72) Inventeur(s) : Albert Pellarin.

(73) Titulaire(s) :

(74) Mandataire(s) :

(54) Perfectionnements aux poêles à frire et ustensiles de cuisine.

(57) L'invention concerne des perfectionnements aux poêles à frire et ustensiles de cuisine, permettant d'éviter la déformation de leur fond, malgré leur emploi intensif.

Ces perfectionnements consistent à rendre plus épaisse la partie centrale et d'obliger les contraintes de la dilatation de se répartir sur leur périphérie, moins épaisse, et d'éviter, de ce fait, la déformation de leur fond.

Selon une variante de ces perfectionnements, ces poêles à frire ont la circonférence ou le périmètre de leur partie supérieure, plus étroit que leur fond.

Ces perfectionnements ont l'avantage de rendre la cuisson régulière et plus savoureuse, d'utiliser moins de matière grasse, et de prolonger leur usage.

FR 2 556 577 - A1

Vente des fascicules à l'IMPRIMERIE NATIONALE, 27, rue de la Convention — 75732 PARIS CEDEX 15

La présente invention concerne principalement les articles de ménage du type poêle à frire, notamment celles utilisées sur un feu vif ou chaleur intense, évitant le bombement excessif du fond en forme généralement concave.

La plupart des ustensiles de cuisine utilisés actuellement ont tous le même défaut qui s'accentue avec la fréquence de leur emploi; le fond, directement en contact avec la flamme ou une chaleur intense se déforme ou se creuse exagèrément.

Si le fond reste plan malgré cette chaleur intense, la matière grasse utilisée pour la cuisson restera uniformément répartie sur toute la surface; un bifteck, comme exemple non limitatif, nécessitera peu de matière grasse pour le faire griller régulièrement sur sa surface totale en contact avec le fond; le même, cuit dans une poêle à fond concave, nécessitera plus de matière grasse si l'on veut éviter de brûler ou de calciner les bords du bifteck ou les parties ne baignant pas dans celle-ci; d'où économie et cuisson régulière, donc plus digeste.

Les poêles à frire selon l'invention, permettent d'éviter ces inconvénients; il suffit en effet, de rendre plus épais le dessous du fond en partant du centre ou du milieu de celles-ci et de diminuer progressivement l'épaisseur en allant vers la périphérie. La partie centrale de la poêle étant plus épaisse, donc plus résistante, obligera le métal moins épais de la périphérie à subir les contraintes de la dilatation. (fig. 1, 2, et 3).

On peut encore améliorer le résultat d'une bonne cuisson, en donnant aux poêles et ustensiles de cuisine, un profil différent que ceux utilisés actuellement, (fig. 4) qui auraient en plus l'avantage de concentrer la chaleur et d'éviter au maximum, la projection de gouttelettes de matière grasse, si désagréables.

La présente invention s'applique aussi bien aux poêles de forme ronde, ovale, rectangulaire, comme formes non limitatives.

Le dessin annexé est une vue en coupe des différents profils de poêles selon l'invention.

La figure 1 montre une poêle à profil courant, modifiée selon l'invention.

La figure 3 montre une poêle dont le dessus du fond, (partie supérieure), est légèrement bombé; pour permettre à celui-ci de garder une surface rigoureusement plane, lorsque cette poêle est soumise à une forte chaleur.

La figure 4 montre une poêle à profil étroit, dont la circonférence ou le périmètre du bord supérieur est plus étroit que son fond, selon l'invention.

Selon des variantes de la présente invention, le fond des poêles ou des plats servant à la cuisine, peuvent avoir des profils différents que celui d'un bombement régulier.

L'épaisseur maximum étant au milieu, cette épaisseur peut aller vers la périphérie en se dégradant par couches successives et solidaires en forme d'escaliers. (fig. 2), comme profil non limitatif; cette forme est notamment avantageuse pour les plaques électriques et les plaques chauffantes.

La présente invention permettra aux personnes qui utiliseront cette nouvelle forme de poêles ou de plats, de rendre la cuisson régulière, donc plus savoureuse, d'éviter la surchauffe à la cuisson de la matière grasse, et par delà sa décomposition, si souvent cause de dérangements gastriques, et en plus, l'avantage de prolonger leur usage.

REVENDICATIONS

1 - Poêles à frire et ustensiles de cuisine, caractérisés par le fait que la partie centrale du fond est plus épaisse que leur périphérie, permettant à la dilatation, sous l'action d'une forte chaleur, de répartir la contrainte de celle-ci sur leur bord péréphérique, moins épais, évitant la déformation de la partie centrale.

2 - Poêles à frire et ustensiles de cuisine, selon la revendication 1, caractérisés par le fait que leur surface inférieure a la forme d'une calotte sphérique. (fig. 1).

3 - Poêles à frire et ustensiles de cuisine, selon la revendication 1, caractérisés par le fait que la surface de la partie centrale inférieure est plane, qu'elle va en s'amincissant progressivement vers leur périphérie, en se dégradant par plaques successives superposées et solidaires entre elles, en forme d'escaliers. (fig. 2).

4 - Poêles à frire et ustensiles de cuisine, selon l'une quelconque des revendications précédentes, caractérisés par le fait que le dessus du fond, (partie supérieure), est légèrement bombé. (fig. 3).

5 - Poêles à frire et ustensiles de cuisine, selon l'une quelconque des revendications précédentes, caractérisés par le fait que la circonférence ou le périmètre supérieur est plus étroit que la circonférence ou le périmètre inférieur solidaire de leur fond. (fig. 4).

fig. 1

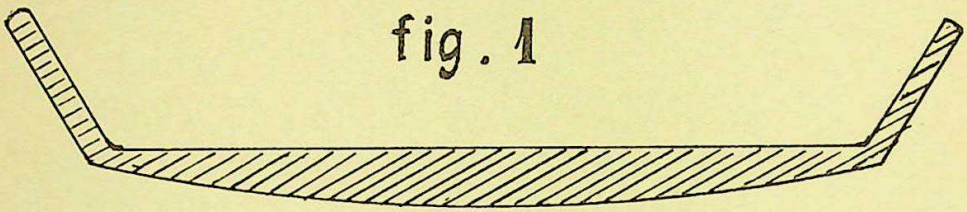


fig. 2

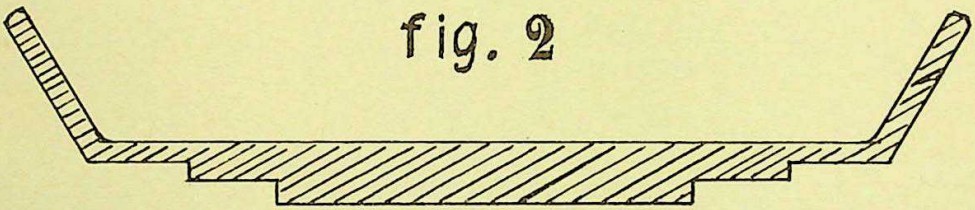


fig. 3

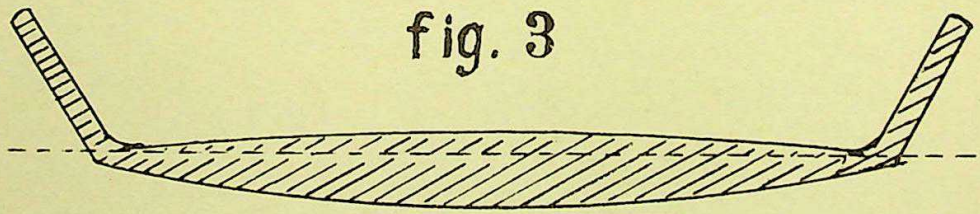
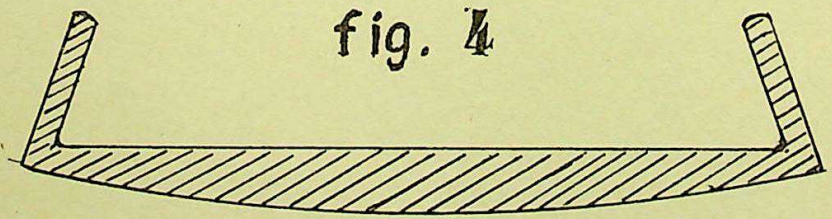


fig. 4



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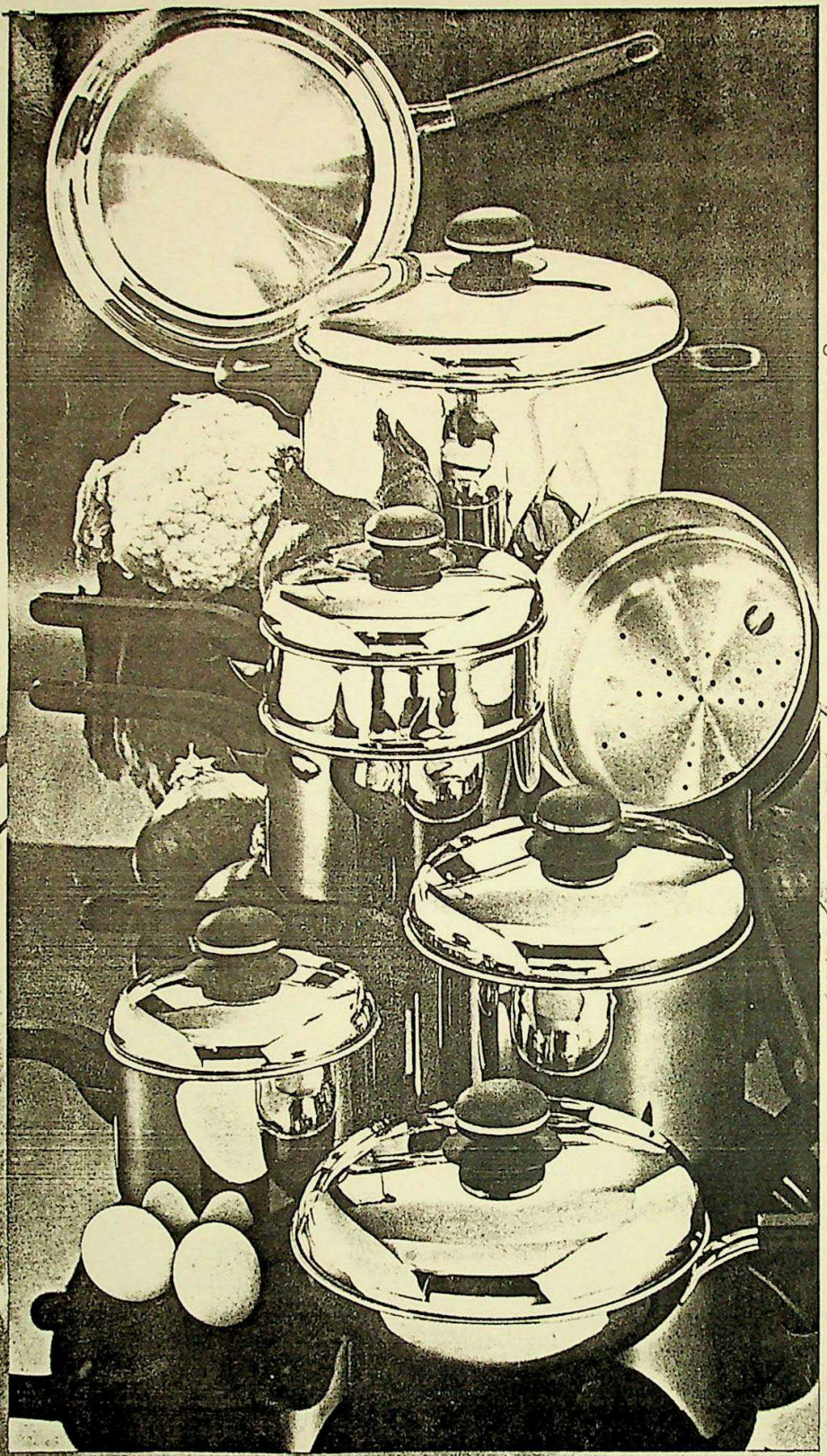

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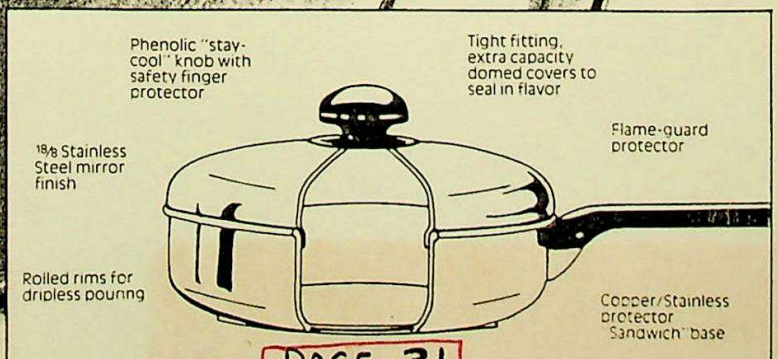
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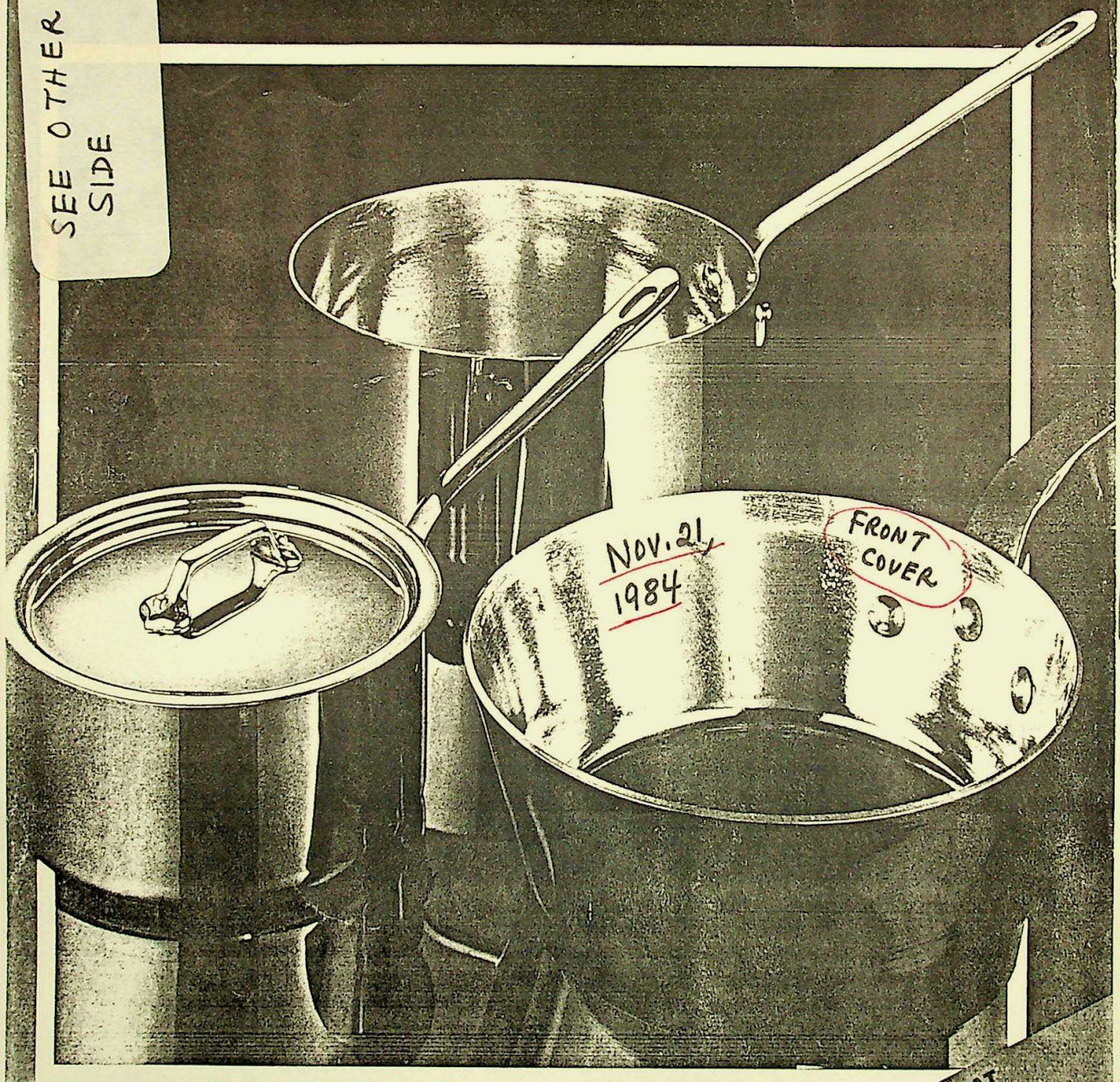

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Special Assortment of Teakettles, page 23.

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(NOV 1983) FEB 1984

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(32) **30 Jul 1982**
(33) **United States of America (US)**
(43) Application published **22 Feb 1984**
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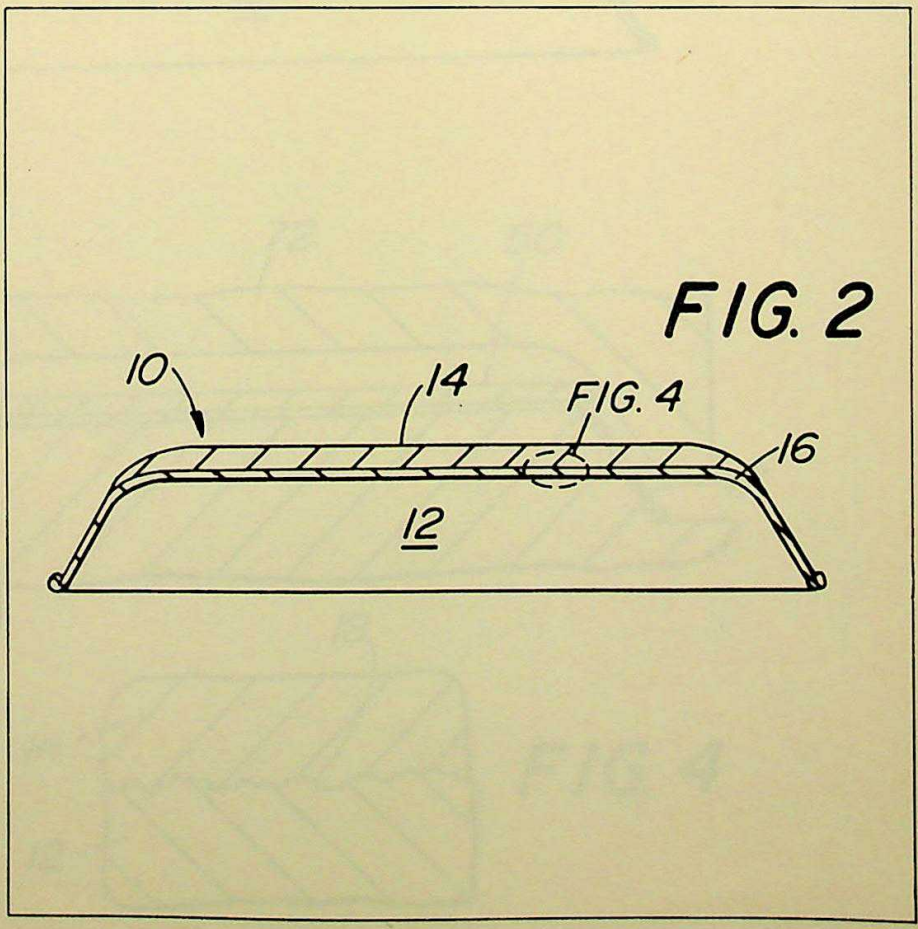
(52) Domestic classification **A4A** 1B4A 1B6 2A 6E **B3A** 26 78A 83AX 83B2 **U1S** 1788 A4A B3A
(56) Documents cited **GBA 2014037** **GB 1173079** **GB 1049253** **GB 1044544** **GB 0845860**
(58) Field of search **A4A** **B3A**
(71) Applicant **Kidde Consumer Durables Corp. (USA—Delaware), 1500 Bassett Avenue, Bronx, New York 10461, United States of America**
(72) Inventor **Al S. Rummelsburg**
(74) Agent and/or Address for Service **G. Rathbone and Co., Eastcheap House, Central Approach, Letchworth SG6 3DS**

(54) **Cookware and method of making the same**

(57) The outer surface of a stainless steel utensil (12) and one surface of an aluminium disc (14) are cleaned and then separately heated at different temperatures. Thereafter, the disc (14) is superimposed over the utensil (12) and metallurgically bonded directly thereto by the application of pressure.



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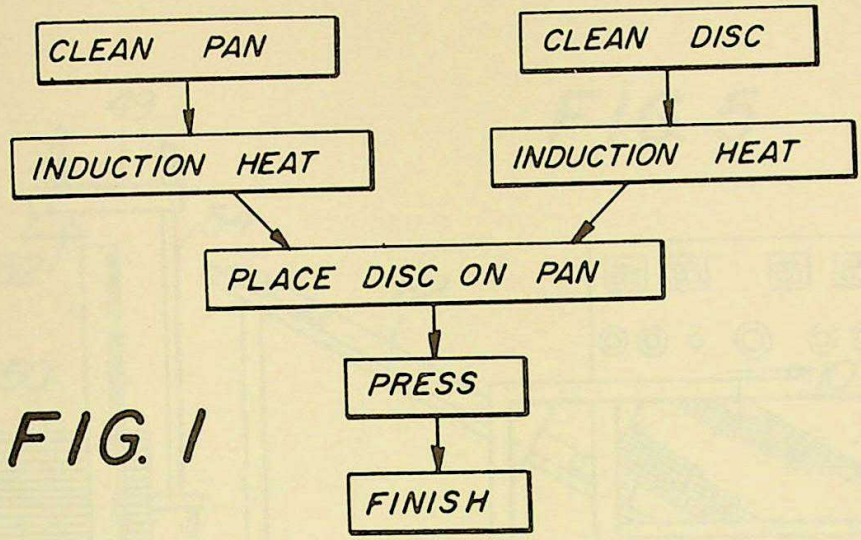


FIG. 1

FIG. 2

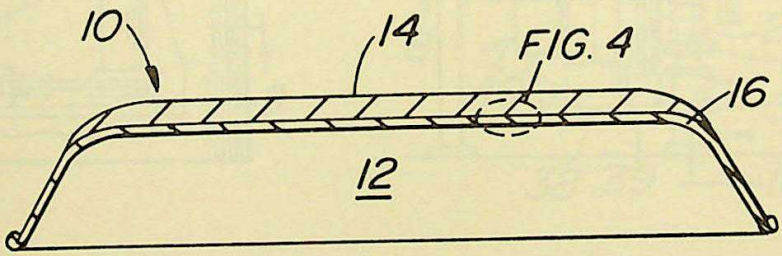
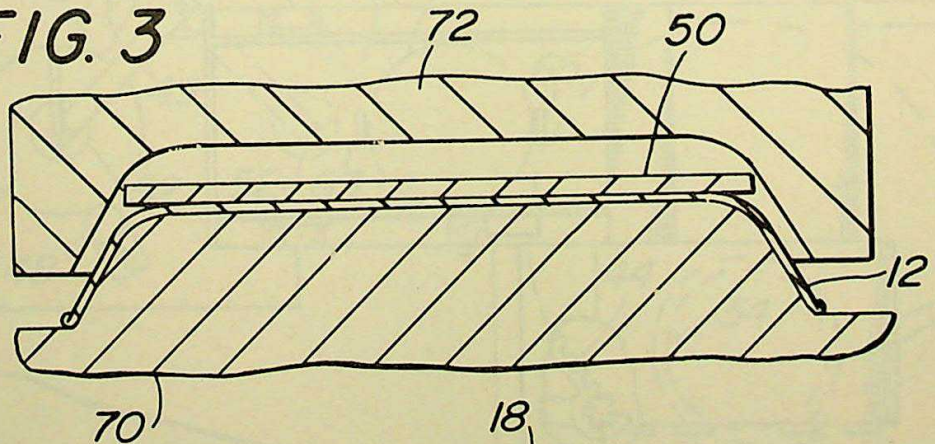


FIG. 3



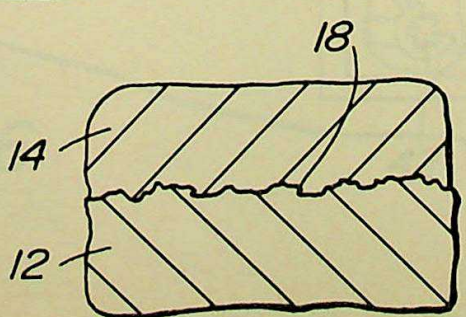


FIG. 4

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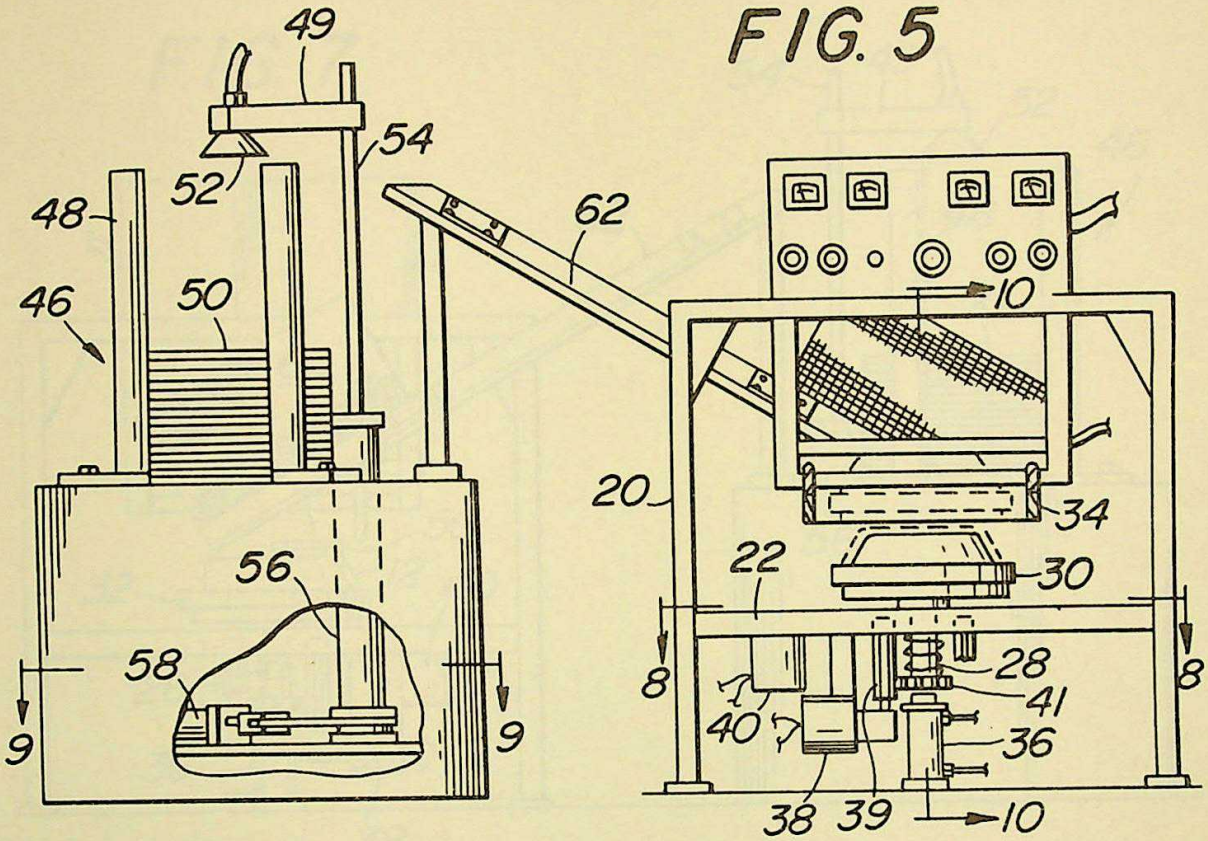
FIG. 5



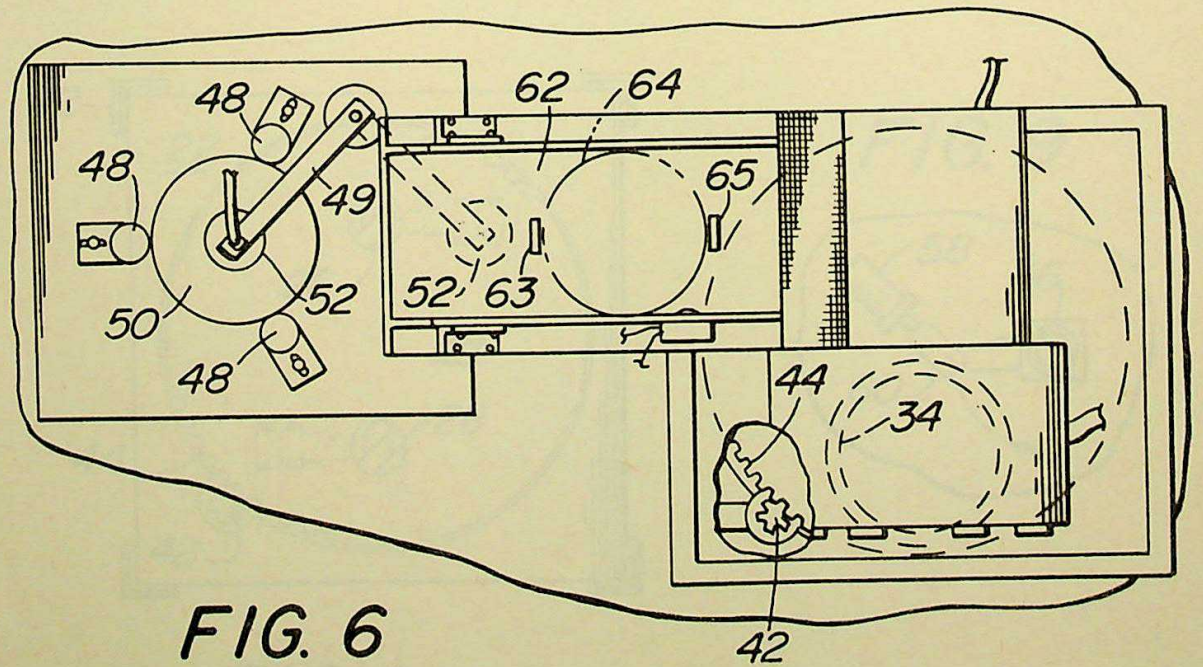
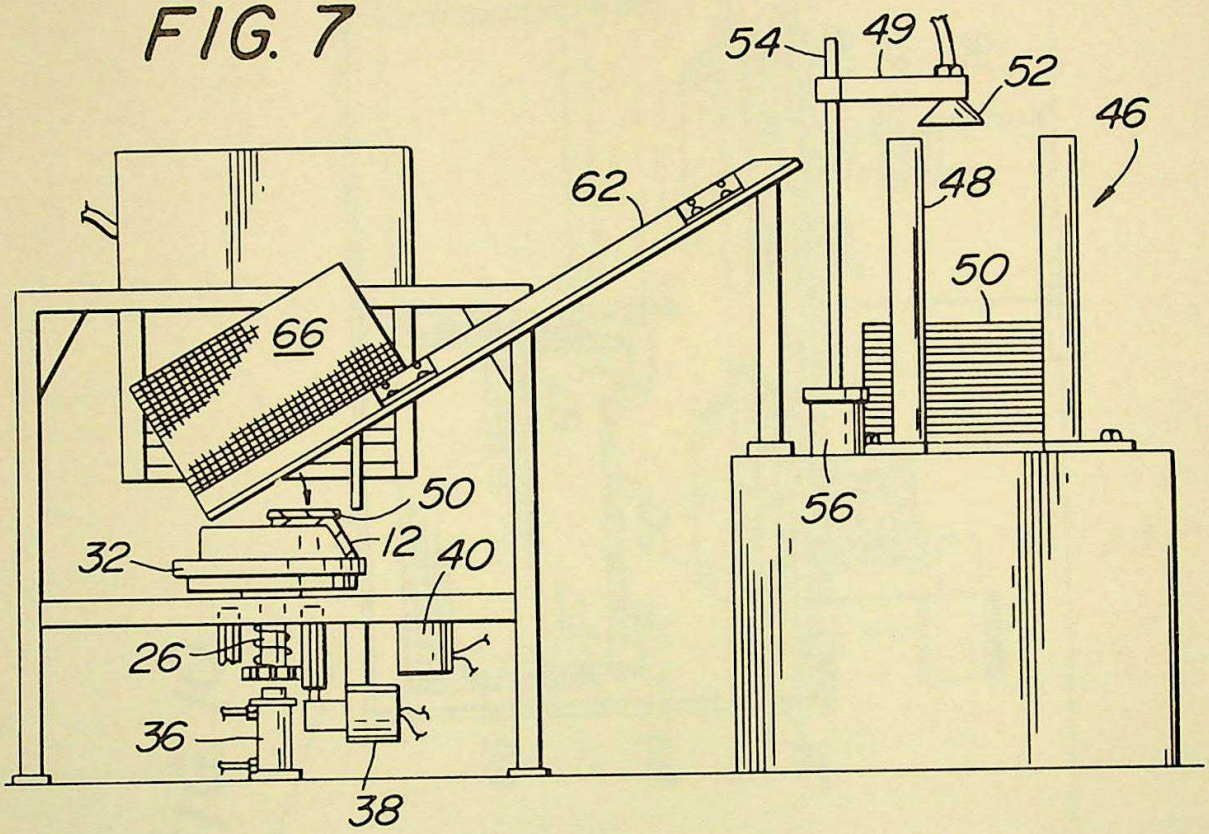


FIG. 6

FIG. 7



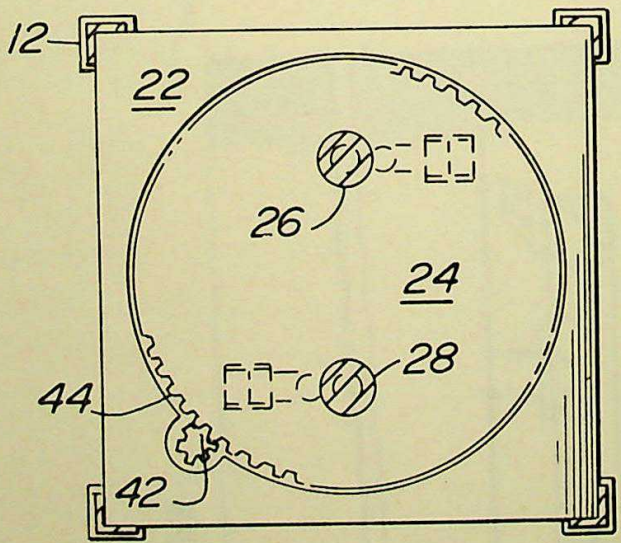
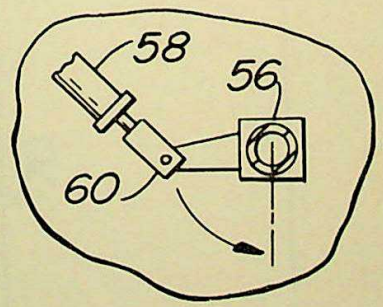


FIG. 8

FIG. 9



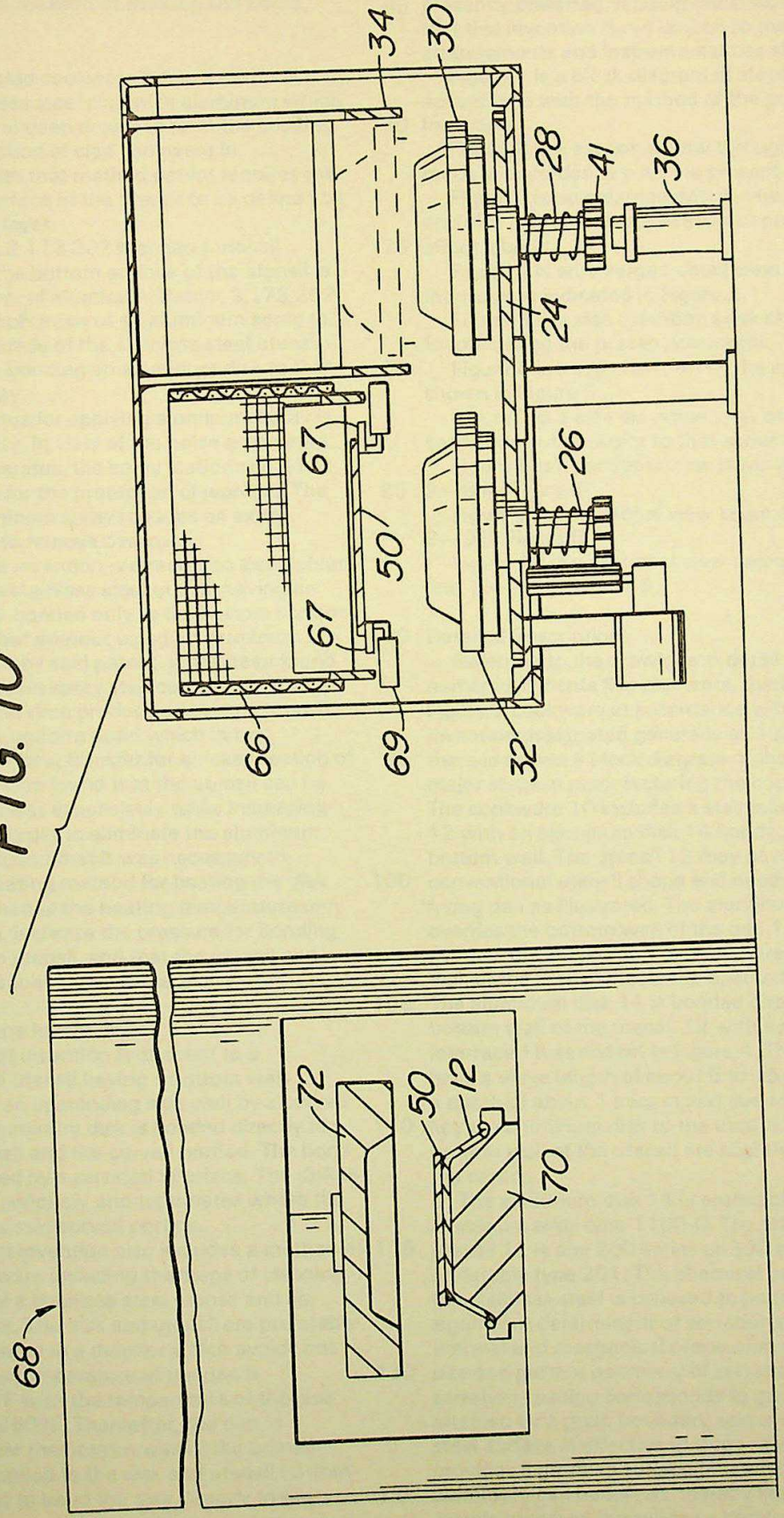


FIG. 10

SPECIFICATION

Cookware and method of making the same

Background

Aluminum clad cookware is known wherein strips of stainless steel clad with aluminum which are then cut and deep drawn to form the cooking utensil. Production of clad cookware in accordance with that method patent requires the entire outer surface of the utensil to be defined by the aluminum layer.

U.S. Patent 3,173,202 teaches a utensil wherein only the bottom surface of the utensil is clad with a layer of aluminum. Patent 3,173,202 teaches the application of an aluminum spray to the bottom surface of the stainless steel utensil and thereafter bonding an aluminum disk to the aluminum spray.

The apparatus for applying aluminum spray is costly and noisy. In view of the noise associated with such apparatus, the spray station should be soundproofed for the protection of workers. The use of an aluminum spray requires an extra finishing step to remove overspray.

The present invention is directed to the problem of producing a stainless steel utensil having an aluminum disk bonded only to the bottom surface of the utensil but without using an aluminum spray as taught by said patent. It has been found that the aluminum spray step can be eliminated and at the same time produce a stronger utensil having a more uniform bond which in turn provides better heat transfer for quicker heating of foods. Also, it was found that the utensil can be manufactured less expensively while increasing production. In order to eliminate the aluminum spray, it was found that it was necessary to change the heating method for heating the disk and utensil, change the heating temperature only for the utensil, increase the pressure for bonding the disk to the utensil, and that the utensil and disk are preferably heated separately.

Summary of the Invention

The present invention is directed to a stainless steel utensil having a bottom wall connected to an upstanding side wall by a curved portion. An aluminum disk is bonded directly to the bottom wall and the curved portion. The bond is characterized by a serrated interface. The disk is thinner at its periphery and terminates where the side wall joins said curved portion.

The present invention also includes a method of making cookware including the steps of cleaning one surface of a stainless steel utensil and an aluminum disk. The disk and utensil are preferably separately heated in a manner which avoids hot spots until the temperature of the pan is 800—1200°F with the temperature of the disk being 500—750°F. Thereafter, the disk is positioned over the bottom wall of the utensil. Pressure is applied to the disk and utensil bottom wall in a press to bond the disk directly to the bottom wall.

For the purpose of illustrating the invention, there is shown in the drawings a form which is presently preferred; it being understood, however, that this invention is not limited to the precise arrangements and instrumentalities shown.

Figure 1 is a block diagram of steps in accordance with the method of the present invention.

Figure 2 is a sectional view through cookware made in accordance with the present invention.

Figure 3 is an enlarged detail view of the utensil and disk just prior to application of pressure to effect a bond.

Figure 4 is an enlarged detail view of the interface as indicated in Figure 2.

Figure 5 is a side elevation view of apparatus for practicing the present invention.

Figure 6 is a top plan view of the apparatus shown in Figure 5.

Figure 7 is a side elevation view of the apparatus but opposite to that shown in Figure 5.

Figure 8 is a sectional view taken along the line 8—8 in Figure 5.

Figure 9 is a sectional view taken along the line 9—9 in Figure 5.

Figure 10 is a sectional view taken along the line 10—10 in Figure 5.

Detailed Description

Referring to the drawings in detail, wherein like numerals indicate like elements, there is shown in Figure 2 cookware in accordance with the present invention designated generally as 10. In Figure 1, there is shown a block diagram of the sequence of major steps in manufacturing the cookware 10. The cookware 10 includes a stainless steel utensil 12 with an aluminum disk 14 bonded to the bottom wall. The utensil 12 may have any conventional utensil shape and need not be a frying pan as illustrated. The aluminum disk 14 overlies the bottom wall of the pan 12 and overlies the curved portion 16 wherein the bottom wall of the utensil meets the upstanding side wall. The aluminum disk 14 is bonded directly to the bottom wall of the utensil 12 with a serrated interface 18 as shown in Figure 4. The serrations have a wave length of about 5 to 15 microns and a depth of about 1 micron and due to their shape key the aluminum disk to the utensil. The disk and bottom wall of the utensil are slightly concave in the center.

The aluminum disk 14 is preferably an aluminum alloy type 1100-0. The stainless steel utensil 12 is any 200 series or 300 series and is preferably type 201. The chemical processing of the stainless steel is believed to be the most significant determinant of serration depth with thermal and mechanical processing controlling the size and pattern geometry of serrations. The serration spacing corresponds to grain size and is attained by a grain boundary acid etch. The etched steel surface is effective in three respects. It provides a grooved surface into which the aluminum can be forced, thereby keying the two metals together. It provides a bonding surface which is relatively oxide-free. Also, it provides a

high coefficient of friction surface which restricts lateral flow of the aluminum during bonding.

The 201 stainless steel is preferably processed at the mill by air anneal for about 35—40 minutes per inch of metal thickness to attain a grain size of about 5—15 microns, then pickled in cold 12% H_2SO_4 electrolytically, then etched at grain boundaries in cold 10—12% HNO_3, 1% HF. The preferred grain size is 7—10 microns.

The thickness of the aluminum varies with the diameter of the utensil. With a stainless steel utensil having a diameter less than about 20 centimeters, the aluminum disk will have a thickness of about 23 millimeters. When the utensil has a diameter greater than about 20 centimeters, the aluminum disk has a thickness of about 50 millimeters. Regardless of the diameter of the utensil, it has a wall thickness of about 6 millimeters. It has been found that cookware made in accordance with the present invention have a bond strength between the stainless steel utensil and the aluminum disk which is approximately twice the bond strength attained by cookware made in accordance with U.S. Patent 3,173,202.

Referring to Figures 5—10, there is illustrated one form of apparatus for practicing the present invention. A frame 20 supports a control unit containing switches, dials, gauges, etc. A platform 22 on the frame 20 supports a table 24 for rotation about a vertical axis. Table 24 has two positions with shafts 26 and 28 depending therefrom. The shafts 26, 28 are diametrically opposite one another. See Figures 8 and 10. Each shaft is spring biased downwardly and has its upper end connected to a pan holder. Thus, shaft 28 is connected to pan holder 30 and shaft 26 is connected to pan holder 32. In the position illustrated in Figure 10, pan holder 30 is beneath an induction heater 34 which has a temperature range of 1000—1200°F and preferably is set at 1100°F.

A cylinder 36 is provided directly beneath shaft 28 when shaft 28 is in the position shown in Figure 10. A piston rod associated with cylinder 36 is adapted to be moved upwardly by fluid pressure and thereby raise the pan holder 30 from the solid line position to the phantom position as shown in Figure 10. When pan holder 30 is in the phantom position 10, a utensil supported thereby will be raised in temperature by the induction heater 34. Before being heated the utensil is cleaned to remove grease and foreign matter.

An electrical motor 38 is supported by the table 24 for movement therewith. The output of motor 38 is connected by a splined shaft 39 to a gear 41 on the shaft 28. When cylinder 36 is activated to raise the pan holder 30, motor 29 is activated to rotate the pan holder. Rotation of a pan supported by the pan holder 30 while subjected to induction heat avoids hot spots. The outer periphery of table 24 has a gear 44 meshed with a pinion 42. Pinion 42 is driven by electrical motor 40 which in turn is supported by the table 24. Motor 40 is intermittently activated to rotate the table 24 and pan holders 30, 32 when cylinder 36 is deactivated and pan 30 has been returned from the phantom position to the solid line position as shown in Figure 10.

As shown in the lefthand end of Figure 5, there is provided a disk feeder designated generally as 46. The disk feeder 46 include a plurality of upright cylindrical posts 48 which defined a retainer for a stack of aluminum disks 50 which have been cleaned to remove grease and foreign matter. A support not shown maintains the uppermost disk 50 at a constant elevation. A suction cup 50 is connected by a conduit to a source of suction not shown and is supported by a horizontally disposed arm 49 extending from the piston rod 54. The piston rod 54 is connected to a piston within cylinder 56. Cylinder 56 may be oscillated about its longitudinal axis by cylinder 58 which is connected thereto by the clevis 60. Such oscillation by the cylinder 56 facilitates movement of the arm 49 from the solid line position to the phantom position as shown in Figure 6.

When the arm 49 is in the phantom position as shown in Figure 6, the suction cup 52 is directly above an inclined chute 62. A disk 50 supported by suction cup 52 can be dropped onto the chute 62 where it will slide down to a first limit stop 63. When limit stop 63 is released, the disk is stopped by limit stop 65, thereby placing the disk 50 directly beneath the induction heater 64. See Figure 6.

The disk feeder 46 and said limit stops are synchronized with the movement of table 24. A utensil which has been induction heated on holder 30 will oscillate to a position so as to be directly beneath the heated disk 50 as held by fingers 67. A microswitch for solenoids 69 is tripped by table 24. Thereafter, the support fingers 67 for disk 50 will be retracted by solenoids 69 and allow the disk 50 to fall a short distance directly down on top of the utensil 12. A screen guard 66 is provided for safety purposes.

As soon as the disk 50 lands on top of the bottom wall of utensil 12, the temperature of disk 50 raises to about 800°F. The advantage attained is that the disk is supported by the utensil before it reaches a temperature of about 800°F since at that temperature the disk is too plastic to handle. The disk and utensil are immediately removed by an operator and placed on the anvil 70 of press 68 which is located a few feet away. Thereafter, the platen 72 descends and deforms the disk 50 and bonds the same with pressure of about 5,000 psi in one blow lasting .5 to 2 seconds to thereby produce the cookware as shown in Figure 2. The metallurgical bond is characterized by interdiffusion with a thin layer of alloy on opposite sides of the interface having non-uniform serrations.

Thereafter, the cookware is air cooled in a conventional manner. Finishing steps are eliminated or minimized. If desired, the aluminum surface may be finished for cosmetic appearance to provide a brushed metal appearance. The time cycle of the present invention results in greater

production. The use of a gas heater as taught by the prior art required a heating time of about 20 minutes. The induction heating steps only require about 15 seconds.

In contrast to the prior art, this invention utilizes a controlled grain boundry etch of the steel to create a random pattern of closely spaced serrations or channels into which the softer aluminum is forced during the bonding process. The localized movement of the aluminum is sufficient to disrupt the adsorbed oxygen or oxide film thereby facilitating a strong bond which is continuous and non-porous. A separation test resulted in a ductile fracture of the aluminum instead of a separation at the interface. A stronger and more uniform metal to metal bond is achieved without significant reduction in thickness or lateral flow of the aluminum disk. Other advantages include manufacturing the cookware at an increased rate while providing cookware which will heat more quickly.

The present invention may be embodied in other specific forms without departing from the spirit or essential attributes thereof and, accordingly, reference should be made to the appended claims, rather than to the foregoing specification.

CLAIMS

1. Cookware comprising a stainless steel utensil having a bottom wall connected to an upstanding side wall by a curved portion, an aluminum disk metallurgically bonded directly to the bottom wall and the curved portion with a serrated key type interface, a central portion of said disk being thicker than the thickness of said utensil walls, said disk being thinner at its periphery, the thinned periphery of said disk overlying and terminating where the side wall joins said curved portion.

2. Cookware in accordance with claim 1 including an aluminum-stainless steel alloy on opposite sides of said interface.

3. Cookware in accordance with claim 1 or 2 wherein the exposed major surface of said disk is concave in the center thereof.

4. Cookware in accordance with claim 1, 2 or 3 wherein said serrated interface is defined by serrations in the stainless steel utensil bottom wall.

5. Cookware in accordance with claim 4 wherein the serrations are defined by etched grain boundaries having a grain size of 5—15 microns over the entire contacting surfaces of the steel utensil and aluminum disk.

6. A method of making cookware comprising the steps of cleaning one surface of a stainless steel utensil and a metal disk softer than said steel, separately heating said utensil and disk in a manner which avoids hot spots until the temperature of the utensil is between 800—1200°F and the temperature of the disk is between 500—750°F, positioning the heated disk with its cleaned surface overlying the cleaned surface of said utensil and in direct contact therewith, bonding said surfaces directly together by applying pressure to the heated disk and utensil.

7. A method in accordance with claim 6 wherein said step of heating the utensil includes only applying heat to the bottom wall of said utensil.

8. A method in accordance with claim 6 or 7 including the step of mechanically feeding the disks to a station wherein the disk is heated, and said positioning step including dropping the heated disk downwardly on top of the heated bottom wall of the utensil.

9. A method in accordance with claim 6, 7 or 8 wherein said heating step includes heating the bottom wall of the utensil to a temperature of about 1100°F and heating the temperature of the disk to about 600°F to 700°F, using separate induction heaters for the disk and utensil.

10. A method in accordance with claim 6, 7, 8 or 9 including rotating the utensil while it is being heated.

11. A method in accordance with any one of claims 6—10 wherein said bonding is attained by a single application of pressure lasting less than two seconds.

12. A method in accordance with any one of claim 6—11 wherein said disk is aluminum, said step of applying pressure forces the aluminum into serrations in the stainless steel.

13. A method in accordance with any one of claims 6—12 including raising the temperature of the disk up to about 800°F by supporting the disk on said utensil, before said bonding step.

14. A method in accordance with any one of claims 6—11 comprising

(a) etching the steel before forming the utensil to controllably undercut grain boundaries,

(b) supporting the disk made from aluminum on the steel utensil in a press with said surfaces in direct contact and at a temperature of 700—950°F while applying an impact with a moving tool which contacts the aluminum and forces the aluminum surface into the undercut grain boundaries.

15. Cookware according to claim 1, substantially as described with reference to Figs. 2 to 4 of the accompanying drawings.

16. A method of making cookware according to claim 6, substantially as described with reference to Fig. 1 and Figs. 5 to 10 of the accompanying drawings.

17. Cookware, when made by a method according to any of claims 6 to 14 and 16.

18. Cookware when made on an apparatus as described and shown in conjunction with any of Figs. 5 to 10 of the accompanying drawings.

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(19) (CA) **CANADIAN PATENT** (12)

(54) COTTAGE GRILL

(72) Kelz, Reinhard,
Canada

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No. OF CLAIMS 9

Canada

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The present invention relates to cooking utensils and is useful in particular, but not exclusively, for cooking utensils intended for use on an open fire.

One of the disadvantages of barbeques, which are in widespread use for open-air cooking, is that they require special barbeque briquettes, which are relatively expensive and which are dirty to handle. Barbeques are also bulky and heavy and, therefore, are awkward to transport.

One alternative to the use of a barbeque and barbeque briquettes is the employment ot a grill on a fire built on the ground, the fire being fueled with wood or other combustible material and the grill being supported on rocks or any other convenient support.

However, the use of a grill restricts the manner in which food can be cooked, since obviously food cannot be fried or boiled directly on a grill, i.e. without the use of a pan or other receptacle. Also, the food can be adversely affected by the fumes from the burning fuel.

The present invention provides a cooking utensil which is particularly but not exclusively intended for use on a fire built on the ground for outdoor cooking, the fire being fueled with wood or any conveniently available combustible material.

According to the present invention, there is provided a cooking utensil comprising a metal dish having a cooking surface of upwardly concave shape and means for supporting the dish on the ground in a cooking position.

The support means preferably comprise three equispaced legs at

the underside of the metal dish, in which case the legs are preferably readily detachably secured to the underside of the metal dish, so that the legs can be easily removed to facilitate transportation and storage of the utensil in a compact space.

With the present utensil, there is no necessity to use special fuel, such as barbeque briquettes, so that the mess of handling charcoal can be avoided and fuel can often be easily obtained, for example, by picking up wood in the vicinity of a picnic site.

The food being cooked is shielded from the fumes resulting from the combustion of the fuel by the dish and the food can be cooked, for example, by frying or boiling.

One prior art, and indeed ancient, cooking utensil which has found increasing and widespread acceptance in recent years in Western countries is the Chinese wok, which comprises a metal dish having an upwardly-facing, concave cooking surface and, in many cases, a pair of metal handles riveted to opposite sides of the dish. One disadvantage of the wok is that it is usually necessary to grip both of the handles, i.e. to use two hands, in order to move the wok when the wok contains food. If this is done while the wok is being used on an open fire, it is easy for the user of the wok to hurt his hands, since the handles become hot and are often located directly above underlying charcoal or wood embers and flames.

The present cooking utensil can avoid these problems by having a handle and means for connecting the handle to the metal dish in a position in which the handle extends vertically

upwardly above the centre of the cooking surface.

When the present utensil is used on an open fire, the handle is shielded from the flames of the fire, and from a substantial amount of the heat of the fire, by the metal dish, and the upper end of the handle, which is preferably spaced a substantial distance from the cooking surface, can be gripped to remove the metal dish from the fire or to adjust the position of the metal dish on the fire.

In a preferred embodiment of the invention, the handle comprises a shaft in readily releasable threaded engagement with a retainer which is fixed at the centre of the cooking surface. Consequently, the handle can be easily removed from the dish to reduce the bulk of the utensil and, thus, to facilitate storage and transportation of the utensil.

The invention will be more readily understood from the following description of a preferred embodiment thereof illustrated, by way of example, with reference to the accompanying drawings, in which:-

Figure 1 shows a view in perspective of a cooking utensil; and

Figure 2 shows a view taken in cross-section along the line 2-2 of Figure 1.

The cooking utensil illustrated in the accompanying drawing and indicated generally by reference numeral 10, comprises a wok-shaped metal dish 12 having an upwardly facing, concave cooking surface 14 and an underside 16.

A handle retainer 18 is fixed at the centre of the

cooking surface 14 and, in the present embodiment of the invention, is in the form of a nut welded to the cooking surface 14.

A handle indicated generally by reference numeral 20 comprises a shaft in the form of a metal rod 22 and a grip in the form of a metal ring 24 welded to the upper end of the shaft 22. The lower end of the shaft 22 is formed with a thread 26 for threaded engagement with the nut 18.

Three legs 28 are equiangularly spaced apart around the centre of the metal dish beneath the metal dish, the legs 28 each comprising a metal rod having a threaded upper end 30 in threaded engagement with a respective leg retainer in the form of a nut 32 welded to the metal dish underside 12.

The legs 28 are each formed at their lower ends with a foot, in the form of a nut 34 fixedly secured by welding and threaded engagement with the lower end of the respective leg 28.

When the above-described utensil is in use, the legs 28 serve to support the metal dish 12 in a cooking position, for example above the burning fuel of an open fire built on the ground, and the dish can then be used, for example, for frying or boiling food. The food is shielded from the fumes of the fire by the metal dish 12 and the three legs 28 readily adapt to irregularities in the ground. When it is desired to adjust the position of the dish on the fire, for example to regulate the cooking temperature, or to remove the dish from the fire, the metal ring 24 can be gripped by hand to enable the cooking utensil 10 to be lifted and moved. This metal ring 24 is

shielded from the heat of the fire by the metal dish 12 and, since the handle 20 extends vertically upwardly from the centre of the metal dish, the cooking utensil 10 can be easily lifted and moved using only one hand.

When the cooking utensil 10 is to be stored and/or transported, the handle rod 22 can be unscrewed from the nut 18 and the legs 28 can be unscrewed from the nuts 32, to reduce the bulk of the cooking utensil and the risk of damage to the handle and the legs.

The present cooking utensil is not restricted to use on the ground, but can be used, for example, on a fire built in a container or even over a barbeque. Also, the present cooking utensil 10 can be used, indoors or outdoors, on a camping stove or a conventional domestic stove, and by removing the legs 28, and also by removing the handle 20, if required, the dish 12 can be utilized in the manner of a conventional wok.

Instead of providing the nut 26 for anchoring the handle, a handle retainer in the form, for example, of a stem upstanding from the centre of the dish to about the level of the rim of the dish and formed at its upper end with a threaded socket for engaging the lower end of the handle could be employed to avoid contamination by grease and food in the vicinity of the cooking surface.

THE EMBODIMENTS OF THE INVENTION IN WHICH AN EXCLUSIVE PROPERTY OR PRIVILEGE IS CLAIMED ARE DEFINED AS FOLLOWS:

1. A cooking utensil, comprising a metal dish presenting a cooking surface of upwardly concave shape;

means for supporting said metal dish on the ground in a cooking position; and

a handle connected to said metal dish in a position in which said handle extends substantially vertically upwardly above the centre of said cooking surface of a sufficient distance to provide a relatively cool handle surface during normal cooking for removing said dish from its cooking position.

2. A cooking utensil as claimed in claim 1, wherein said support means comprise at least three equispaced legs at the underside of said metal dish.

3. A cooking utensil as claimed in claim 2, including means for releasably securing said legs to the underside of said dish.

4. A cooking utensil as claimed in claim 3, including means for releasably securing said handle to said metal dish.

5. A cooking utensil as in claim 4, wherein said securing means comprise a securement member fixed to said cooking surface, said handle and said securement member having interengageable screw threads.

6. A cooking utensil comprising:

a metal dish;

a handle;

means for releasably securing said handle to said metal dish in a position in which said handle extends vertically upwardly above the centre of said metal dish;

means for supporting said metal dish on the ground in a cooking position; and

means for releasably securing said supporting means to the underside of said metal dish.

A cooking utensil as claimed in claim 6, wherein said handle comprises a shaft extending upwardly from said metal dish and a grip at the upper end of said shaft.

8. A cooking utensil as claimed in claim 6, wherein said supporting means comprise three legs having threaded upper ends and said means for releasably securing said supporting means comprise three equiangularly spaced leg retainers on the underside of said metal dish, said leg retainers being threaded for threaded engagement with said leg upper ends.

9. A cooking utensil as claimed in claim 6, 7 or 8, wherein said handle securing means comprise a handle retainer fixed at the centre of an upwardly facing cooking surface of said metal dish and threaded and said handle has a lower end which is threaded for threaded engagement with said handle retainer.

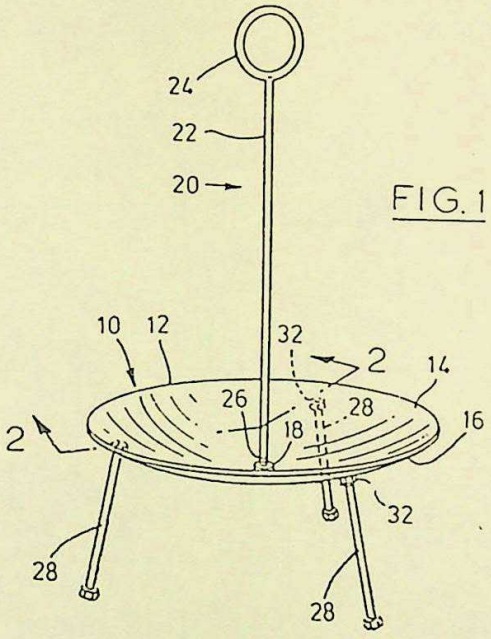

FIG. 1

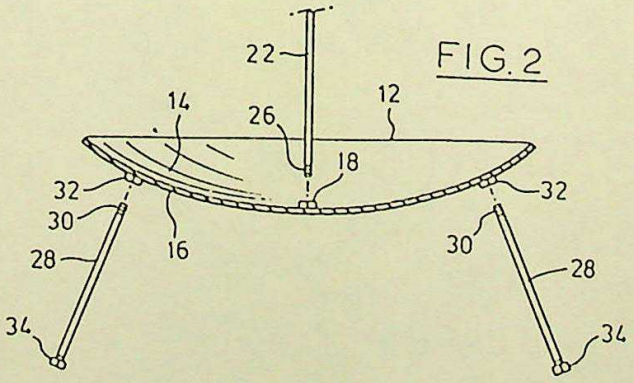

FIG. 2

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P. 95

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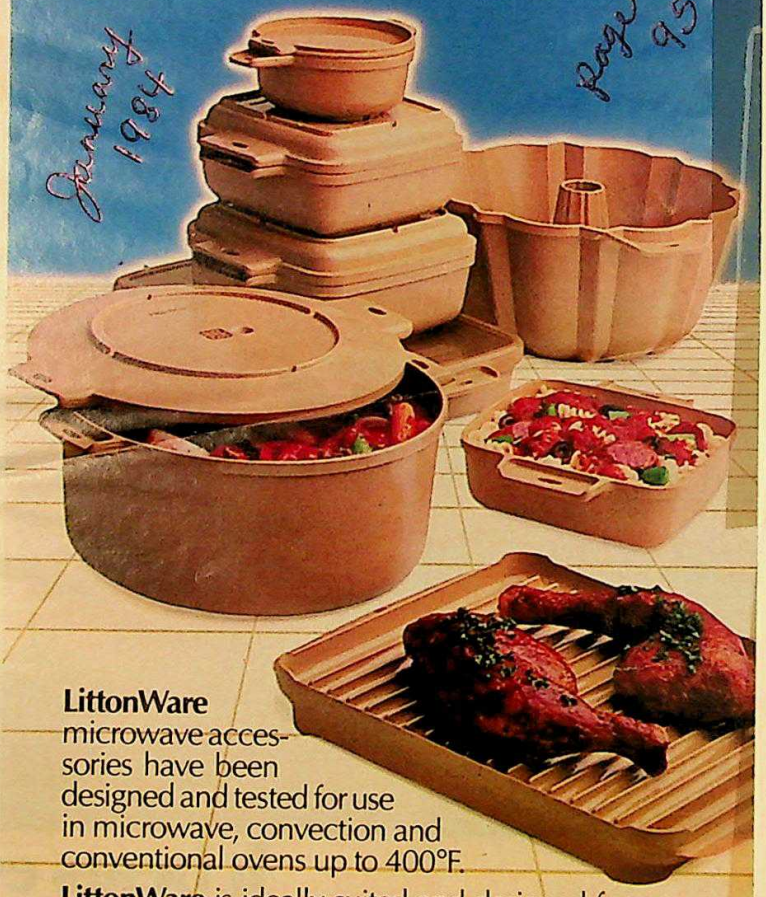

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2 **Set of Four 10-Oz. Pedestal Mugs.** 3 lbs.
327794HYH Price $19.97 ..... $24.00

3 **4-Pc. Canister Set.** 20 lbs.
327352HYH Price $46.83 ..... $65.00

4 **Table Lite.** Glass shade, holds candle. 2 lbs.
327743HYH Price $11.97 ..... $15.00

5 **Salt and Pepper Set.** 2 lbs.
327603HYH Price $8.94 ..... $11.25†

6 **2-Qt. Covered Casserole.** 5 lbs.
327921HYH Price $17.83 ..... $22.00

7 **9" Quiche Dish.** 3 lbs.
327778HYH Price $9.84 ..... $12.25

8 **2-Qt. Rectangular Baker.** 3 lbs.
327654HYH Price $12.97 ..... $16.25

9 **Gravy Boat with Saucer.** 2 lbs.
327573HYH Price $12.97 ..... $16.25

10 **Covered Butter Dish.** 2 lbs.
327476HYH Price $8.97 ..... $10.75

11-17 **Pfaltzgraff "Cottage."** Casual country look of light yellow background with hand-applied dark yellow accents.

11 **20-Pc. Dinnerware Service for 4.** 21 lbs.
330337HYH Price $39.82 ..... $55.00

12 **Set of Four 10-Oz. Pedestal Mugs.** 2 lbs.
327905HYH Price $19.97 ..... $24.00

13 **4-Pc. Canister Set.** 20 lbs.
327816HYH Price $39.86 ..... $55.00

14 **2-Qt. Covered Casserole.** 5 lbs.
327840HYH Price $17.83 ..... $22.00

15 **Table Lite.** Glass shade, holds candle. 2 lbs.
121401HYH Price $11.97 ..... $15.00

16 **2-Qt. Rectangular Baker.** 3 lbs.
327867HYH Price $12.97 ..... $16.25

17 **9" Quiche Dish.** 3 lbs.
121428HYH Price $9.84 ..... $12.25

18-27 **Pfaltzgraff "Yorktowne."** Stoneware has natural blue mineral accents on salt gray glaze. Matching blue glassware is deeply etched with same design.

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21 **3-Pc. Mixing Bowl Set.** 8 lbs.
210676HYH Price $19.84 ..... $25.00

22 **2-Qt. Covered Casserole.** 5 lbs.
865281HYH Price $17.83 ..... $22.00

23 **2-Qt. Rectangular Baker.** 3 lbs.
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24 **8" Square Baker.** 3 lbs.
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25 **Table Lite.** Glass shade, holds candle. 2 lbs.
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26 **9" Quiche Dish.** 3 lbs.
865265HYH Price $9.84 ..... $12.25

27 **Four 10-Oz. Coffee Mugs.** 2 lbs.
866148HYH Price $14.97 ..... $19.00

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D7/354 Page 39 Nov. 1983

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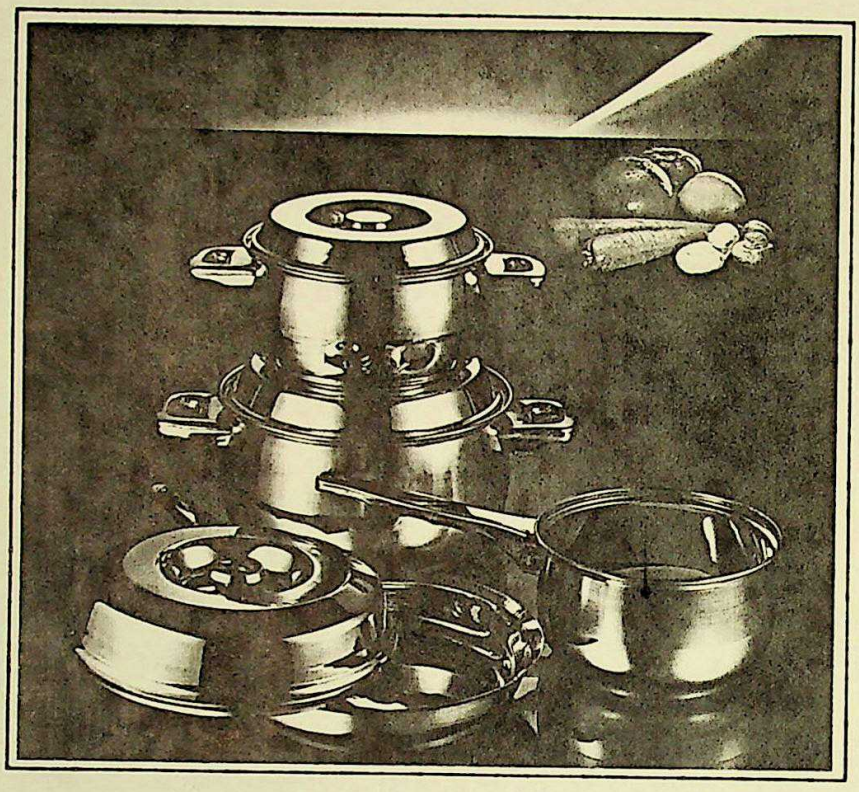
D7/354

Kinox® Series 8100



18/10 STAINLESS STEEL COOKWARE

- MADE OF GENUINE 18/10 STAINLESS STEEL
- EXTRA THICK SANDWICHED BOTTOM
- STACKABLE COVER
- DRIPLESS ROLL EDGE
- EXCLUSIVE TWO TONE FINISH
- HI-TECH DESIGN WITH HANDLES & KNOBS MADE OF STAINLESS STEEL ALLOWS COOKWARE TO BE USED IN OVEN
- SPECIALLY CONSTRUCTED HANDLES ARE HOLLOW INSIDE SO THEY WILL NOT BECOME TOO HOT TO HANDLE WHEN USED ON STOVE

AUGUST, 1983
HONG KONG
ENTERPRISE
PAGE 2

Kinox®

建業五金塑膠廠有限公司 官塘鴻圖道九號
KIN HIP METAL & PLASTIC FTY. LTD.
9 HUNG TO ROAD, KWUN TONG, KOWLOON, HONG KONG. P.O. BOX 69414, KWUN TONG, HONG KONG.
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Cookwares Series 40000

18/10 Stainless Steel

D7-354

For Electric or Gas Cooking

D7/354

AUGUST 1983

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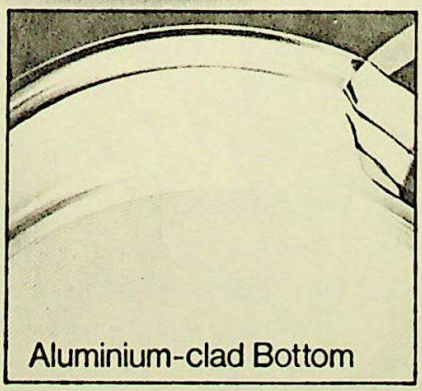
Gift Boxes



Aluminium-clad Bottom

HONG KONG ENTERPRISE
PAGE 1
AUGUST, 1983

SUNNEX PRODUCTS LIMITED

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Tel: 3-350204/8, Cable: SUNNEXWARE, Telex: 56499 SUX HX.

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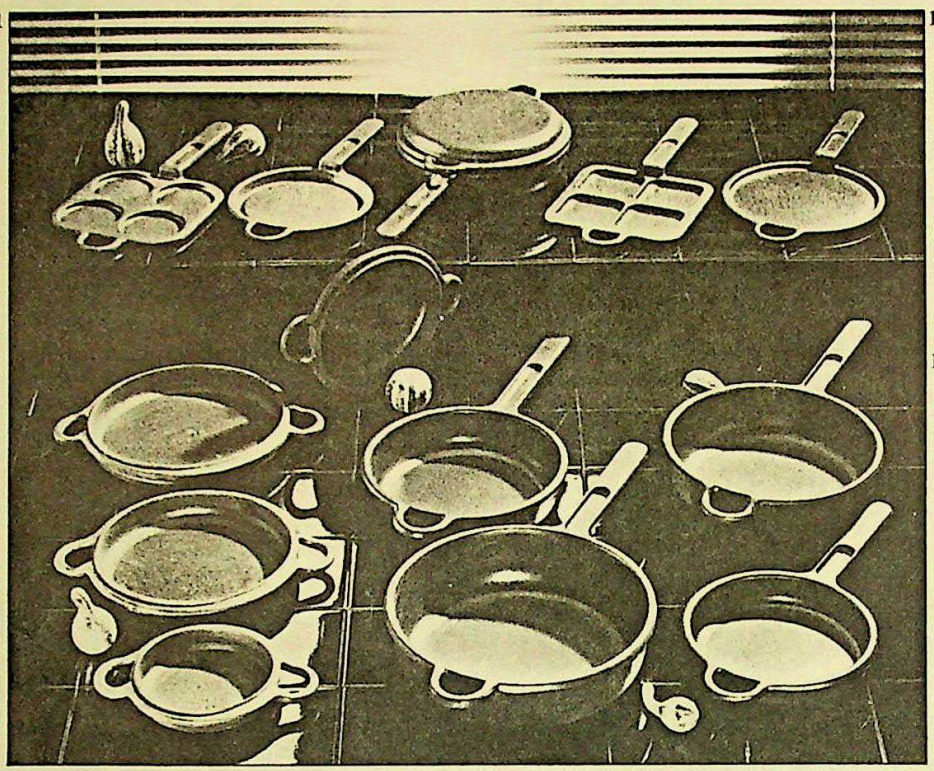

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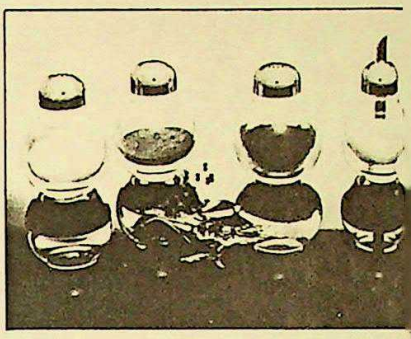

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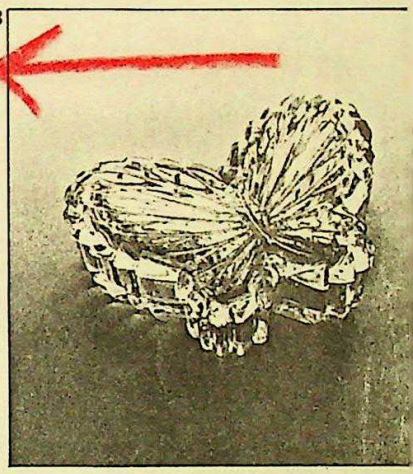

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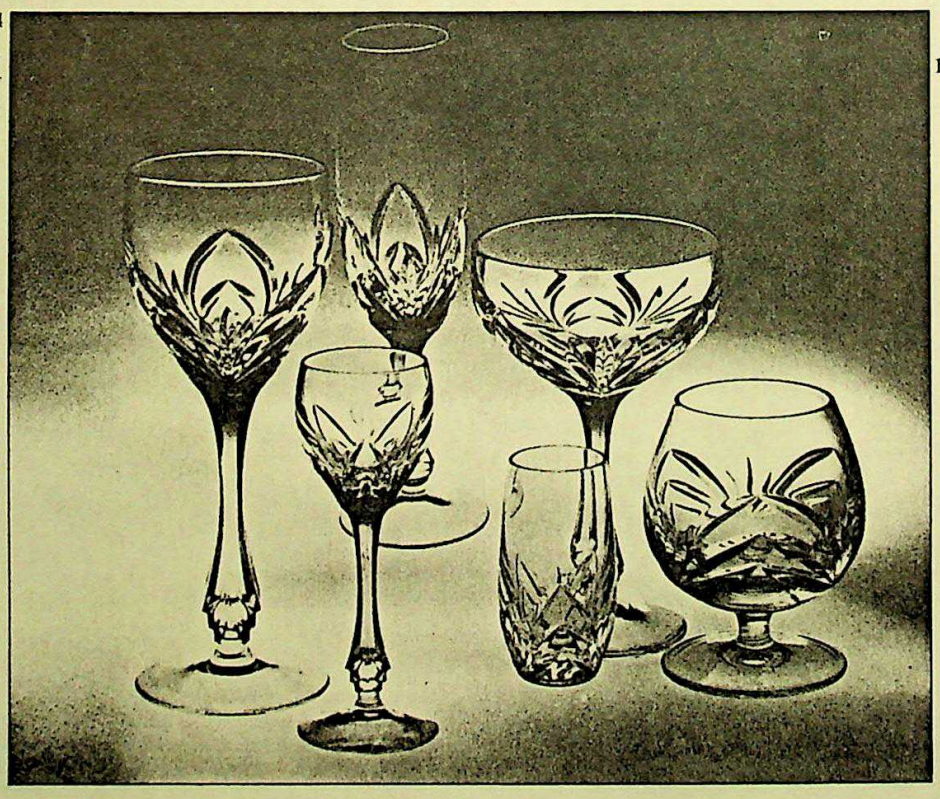
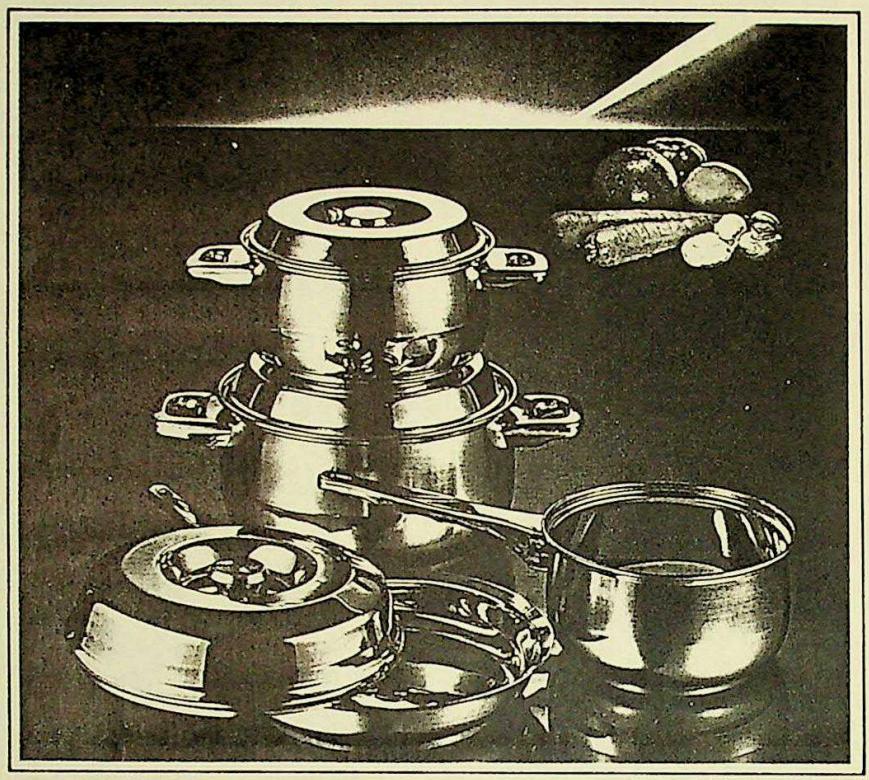


15

11 A range of steel enamel frypans and griddles from Ostovics who exhibit in the newly-opened Hall 9. 12 Also from Ostivics, a practical matching range of salt and pepper shaker, sugar pourer and paprika shaker. The glass bases are mouthblown and the tops are anti-tarnish. 13 The 'Butterfly Covered Dish' from Nachtmann makes a lovely gift. In 24 per cent lead crystal. 14 'Tiffany', a lead crystal glass suite from Nachtmann. The bowl is elegantly cut in a traditional decoration. 15 The rococo relief is in perfect harmony with the gold and pastel coloured decoration for the Classic Ro 'Monbijou' shape. A fine example of the beau ranges manufactured by this famous compa

D7-354 ®

Kinox Series 8100



18/10 STAINLESS STEEL COOKWARE

- MADE OF GENUINE 18/10 STAINLESS STEEL
- EXTRA THICK SANDWICHED BOTTOM
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HONG KONG ENTERPRISE

JULY, 1983 PAGE 2

KINOX®

建業五金塑膠廠有限公司 官塘鴻圖道九號

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D7-354 AU 292 48305

DT 3142312
MAY 1983

44417 K/19 L02 M13 P28 DEGS 24.10.81
DEGUSSA AG *DE 3142-312
24.10.81-DE-142312 *(05.05.83)* A47j-36/02

Abrasion- and heat-resistant non-stick cookware - contg. thin aluminium oxide, chromium carbide, titanium carbide and/or titanium nitride lining

L(2-G8, 2-H2, 2-J1E, 2-J2A) M(13-H4) 023

C83-043196

Food-contacting surface of cooking equipment, esp. pots and pans, is coated with a thin, pref. 0.5-2 mm-thick layer of Al oxide, Cr carbide, Ti carbide and/or Ti nitride.

ADVANTAGE

Food adhesion during cooking is prevented, even in fat-free cooking. The coatings resist corrosion, abrasion and over-heating, cause no health risks, do not burst, are highly decorative and have high heat-conductivity.

DETAILS

Metal and non-metal substrates are esp. e.g. steel, Al, Cu, glass or vitreous ceramic. In a specific embodiment, the substrate is coated first with a Ti carbide layer and then with a Ti nitride layer. Subsequent polishing further improves the anti-adhesion properties of the layers.(6pp200)

DE3142312

(19) BUNDESREPUBLIK DEUTSCHLAND

DEUTSCHES PATENTAMT

(12) **Offenlegungsschrift**

(11) **DE 31 42 312 A1**

(51) Int. Cl. 3:
A 47 J 36/02

(21) Aktenzeichen: P 31 42 312.4
(22) Anmeldetag: 24. 10. 81
(43) Offenlegungstag: 5. 5. 83

BEST COPY AVAILABLE

DE 31 42 312 A1

(71) Anmelder:
Degussa AG, 6000 Frankfurt, DE

(72) Erfinder:
Böhm, Wolfgang, Dr., 8755 Alzenau, DE

(54) **Beschichtetes Geschirr zum Zubereiten von Speisen**

Es wird ein beschichtetes Geschirr beschrieben, insbesondere Töpfe und Pfannen, die mit einer neuartigen Antihaftschicht ausgestattet sind, die unempfindlich gegen Abrieb und Überhitzung ist. Sie besteht aus Aluminiumoxid, Chromkarbid, Titankarbid und/oder Titannitrid. (31 42 312)

DE 31 42 312 A1

BUNDESDRUCKEREI BERLIN 03. 83 308 018/401

3142312

16.10.1981
Entw. 124/81
PAT/Dr.Br-Jo

81 223 VT

Degussa Aktiengesellschaft
6000 Frankfurt (Main)

Beschichtetes Geschirr zum Zubereiten von Speisen

PATENTANSPRÜCHE

1) Beschichtetes Geschirr, insbesondere Töpfe und Pfannen, zum Zubereiten von Speisen, dadurch gekennzeichnet, dass die mit den Speisen in Berührung kommende Geschirroberfläche (1) mit einer dünnen Schicht (2) aus Aluminiumoxid, Chromkarbid, Titankarbid und/oder Titannitrid bedeckt ist.

2) Beschichtetes Geschirr nach Anspruch 1, dadurch gekennzeichnet, dass die Stärke der dünnen Schicht (2) 0,5 bis 20 /um beträgt.

3) Beschichtetes Geschirr nach Anspruch 1 und 2, dadurch gekennzeichnet, dass auf die Unterlage (3) zuerst eine Schicht aus Titankarbid und anschliessend eine Schicht (5) aus Titannitrid aufgebracht ist.

Degussa Aktiengesellschaft
6000 Frankfurt (Main)

Beschichtetes Geschirr zum Zubereiten von Speisen

Die Erfindung betrifft beschichtetes Geschirr, insbesondere Töpfe und Pfannen zum Zubereiten von Speisen.

Beim Zubereiten von Speisen, wie Braten, Grillen, Backen oder Kochen, stellt das Anhaften ("Anbrennen") der Speisen an den mit ihnen in Berührung kommenden Oberflächen des verwendeten Geschirrs, wie Pfannen, Bräter, Kasserollen oder Töpfen, ein Hauptproblem dar, da die nachfolgende Geschirreinigung dadurch erschwert wird. Besonders bei der fettarmen Zubereitung von Nahrungsmitteln tritt das "Anbrennen" leicht auf.

Eine Innenbeschichtung des Geschirrs mit speziellen Materialien verhindert bzw. vermindert das Anhaften der Speisen bei deren Zubereitung. Am bekanntesten und am weitesten verbreitet ist die Beschichtung mit Polytetrafluoräthylen. Dieser Spezialkunststoff verhindert das Anbrennen und Ankleben der Speisen, das so beschichtete Geschirr ist daher leicht zu reinigen. Ausserdem kann ohne oder mit wenig Fett gebraten werden. Diese Anti-Haft-Beschichtungen sind zwar ziemlich kratzfest, doch ist die Abriebbeständigkeit der Kunststoffschicht in vielen Fällen nicht ausreichend. Spitze Gegenstände und scharfe Messer können Kratzer verursachen, die die Anti-Haft-Eigenschaften beeinträchtigen, trotz aller

Versuche, die Abbriebbeständigkeit der Kunststoffschicht durch spezielle Zusätze zu verbessern. Ausserdem wird die Beschichtung durch ungewollte Überhitzung beschädigt und im Extremfall zerstört. Auch gesundheitsgefährdende Aspekte der Beschichtungsbestandteile werden heute diskutiert.

Es war daher die Aufgabe der vorliegenden Erfindung, beschichtetes Geschirr, insbesondere Töpfe und Pfannen, zum Zubereiten von Speisen zu finden, bei dem die Beschichtung unempfindlich gegen Abrieb und Überhitzung ist, keine Gesundheitsgefährdung auftreten kann und trotzdem das Anhaften der Speisen während des Garprozesses zuverlässig verhindert wird.

Diese Aufgabe wurde erfindungsgemäss dadurch gelöst, dass die mit den Speisen in Berührung kommende Geschirroberfläche mit einer dünnen Schicht aus Aluminiumoxid, Chromkarbid, Titankarbid und/oder Titannitrid bedeckt ist. Besonders bewährt haben sich hierbei Titannitrid und Titankarbid, wobei die Schichtdicke der Antihaftbeschichtung vorteilhafterweise 0,5 bis 20 µm beträgt.

Als Unterlagematerialien können alle bekannten metallische und nichtmetallische Geschirrwerkstoffe dienen, wie Stahl, Aluminium, Kupfer und deren Legierungen oder Glas bzw. Glas-Keramik. Die Beschichtung kann auf bekannte Weise erfolgen, beispielsweise mittels CVD- oder PVD-Verfahren. Durch nachträgliches Polieren lassen sich die Antihafteigenschaften der so abgeschiedenen Schichten noch verbessern.

Die erfindungsgemässen Antihaftschichten sind extrem abriebfest, temperaturbeständig und korrosionsfest. Sie zeigen eine hohe thermische Leitfähigkeit und ein sehr dekoratives Aussehen. Die Schichten sind sehr haftfest, sie können kaum abplatzen, eine Gesundheitsgefährdung ist ausgeschlossen. Sie verhindern das Anhaften von Speisen selbst bei fettfreiem Garen vollständig.

Als vorteilhaft hat es sich erwiesen, auf die Geschirrunterlagen erst eine dünne Titankarbidschicht und anschliessend eine dünne Titannitridschicht aufzubringen, beide zum Beispiel mit einer Schichtdicke von 5 /um.

Die Abbildungen I und II zeigen schematisch beschichtetes Geschirr. Die Innenseite (1) einer Pfanne istmit einer dünnen Schicht (2) aus Titannitrid bedeckt. Gemäss Abbildung II kann auf der Unterlage (3) auch zuerst eine Schicht (4) aus Titankarbid und anschliessend eine Schicht aus Titannitrid abgeschieden sein.

Abbildungen I und II

Nummer: 3142312
Int. Cl.³: A47J 36/02
Anmeldetag: 24. Oktober 1981
Offenlegungstag: 5. Mai 1983

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3142312

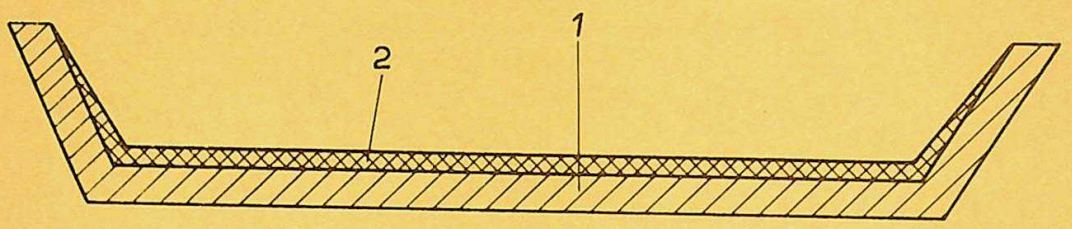


Fig. 1

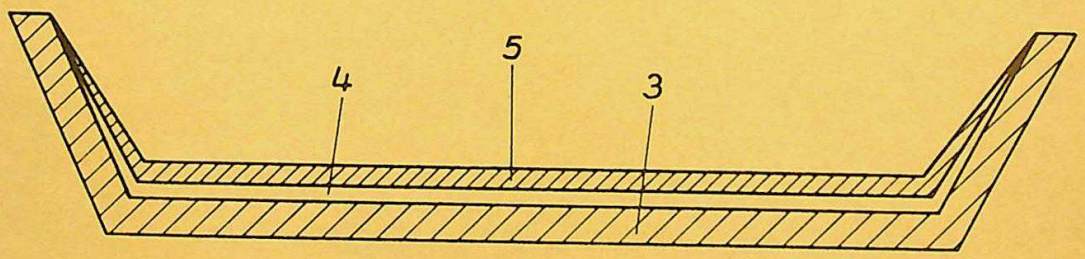


Fig. 2

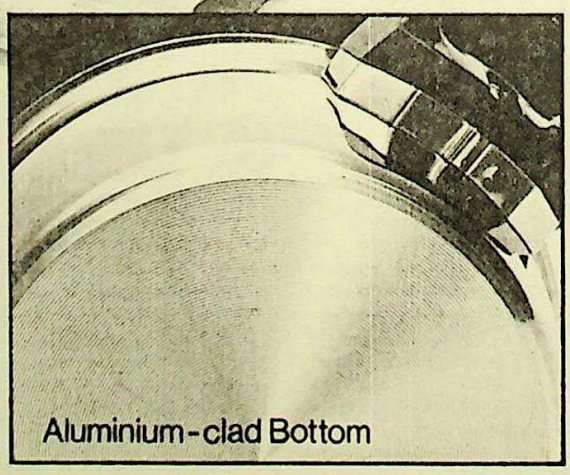
D7/354

Cookwares

18/8 Stainless Ste
Aluminium-clad Bottor

HONG KONG ENTERPRISE
MARCH, 1983
P.1

For Electric o
Gas Cooking



Aluminium-clad Bottom

Features: MARCH 1983

- Specially designed handle for easy gripping and comfort handling.
- S/S flame guard keeps your fingers safe from heated pan.
- Vapour seal cover locks in food's own natural juice.
- Finger guard for safety protection.

P.1
HONG KONG ENTERPRISE

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ART UNIT 292

SUNNEX PRODUCTS LIMITED 4, Shung Shun Street, Yau Tong, Kowloon, Hong Kong.
Tel: 3-350204/8, Cable: SUNNEXWARE, Telex: 56499 SUX HX

D.7-354

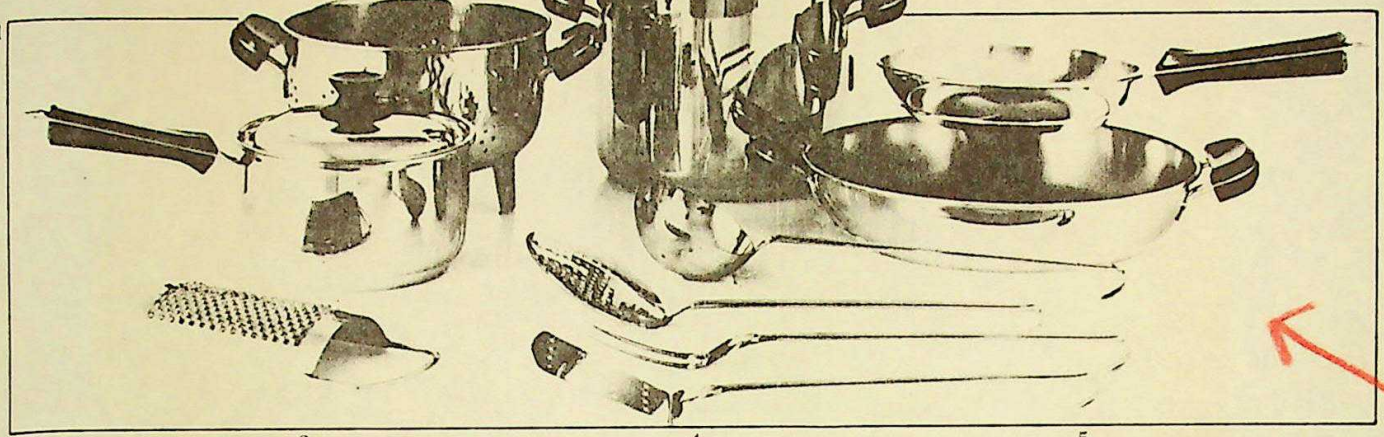
FEB, 1983

TABLEWARE INTERNATIONAL

P. 125

ISF PREVIEW

1



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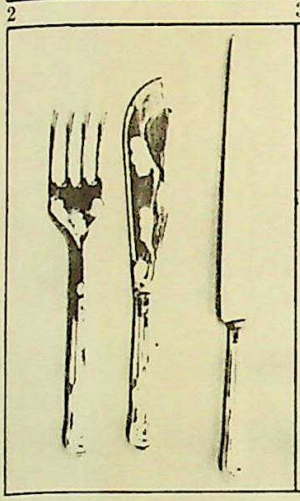

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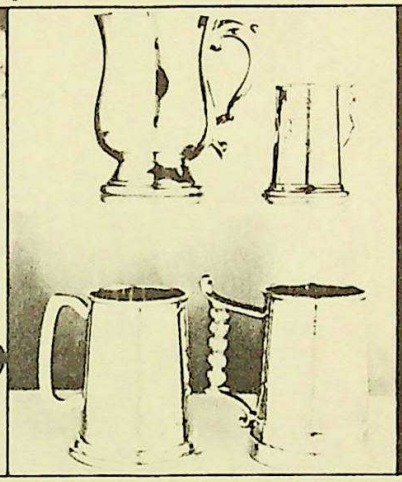

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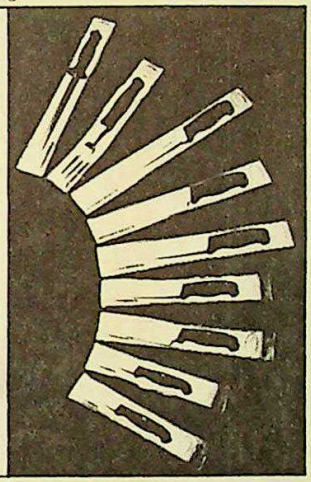

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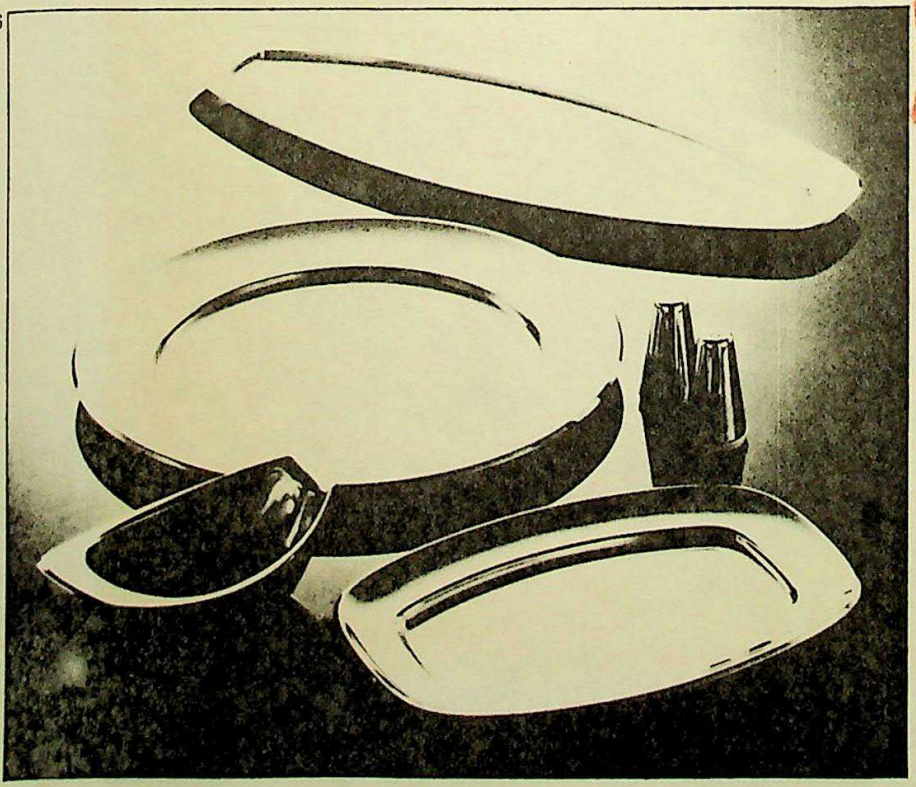


1 Penhallow Marketing (Hall 4/J406) will be exhibiting a selection of items from Lagostina of Italy including the range of stainless steel cookware shown here

2 These elegant fish servers and bread knife in the popular 'Kings' pattern are new additions to the 'Beaumont' collection which can be seen on the Mayell & Co stand (Hall 4/F268)

3 These two attractive styles of prawn cocktail dishes will be shown by Parkin Silversmiths (Hall 4/K409). This company will be presenting its new, complete range of fine quality hotelware to complement its successful 'Elkington' series of cutlery

4 From Arundel Stainless Ware (Hall 4/F232) comes an extensive collection of pewter tankards, some of which are shown here

5 Kitchen Devils (Hall 3/A25) will be showing its newly packaged 'Professional' range together with three additions to the range – ham knife, carving fork and butchers steel. The new eye-catching packaging consists of a clear plastic wallet with a cream coloured carded back with a clip to hold the knife more securely

6 Pictured is a selection of serving items from the hand-finished stainless steel holloware range by Alessi of Italy being shown on the Penhallow Marketing stand (Hall 4/J406)

JAN 17, 1983 P. 49 SEC. ONE

D7-354 HFD JANUARY 17, 1983

The Udel label was created by Union Carbide to identify products made of Udel, the superior material for microwave cookware.

The microwave cookware manufacturers who use the Udel label are: American Family Scale "Microway" • Bangor Plastics "Microchef" • Leisure Technology "Micro *1™" • Mirro Corporation "Koolware®" • Sobenite Inc. "American Kitchens" • Tara Products "Tara Ware."

VISIT OUR BOOTH
AT McCORMICK PLACE WEST
(P. 49) W-3167
DURING THE NHMA

UDEL is a registered trademark of Union Carbide Corporation

Rubbermaid Aims High in M'Ovenware

Continued from Page 39

sense" microwave chef as a trade spokesman. He appears on its videotaped presentations for in-store use. Rubbermaid will advertise on Fandre's syndicated cable TV program on SPN Satellite Network.

The 18-SKU line includes one-, 2- and 3-quart casseroles, a meat and vegetable cooker/steam, roasting rack, popcorn popper cone, bacon and roasting pan, 9-by 13-inch baking pan, rectangular roasting rack, one- and 2-quart covered frozen food dishes, cooking lids and storage lids. There also are five sets.

The microwave cookware will retail from $3.99 for a lid to $44.99 for an eight-piece set. "We tried to position it above Anchor Hocking and below Corning," Schmitt says.

CORNING GLASS is considered the market leader, with Corning Ware and French White pyroceramic cookware, followed by Anchor Hocking, with plastic cookware. As the nation's largest supplier of plastic housewares, Rubbermaid is a natural in the plastic-dominated microwave cookware market.

While other companies have jumped on the bandwagon with new products, Rubbermaid has held back until now for three reasons.

First, a durable material wasn't available at a reasonable price until Union Carbide developed Micrel, Schmitt says.

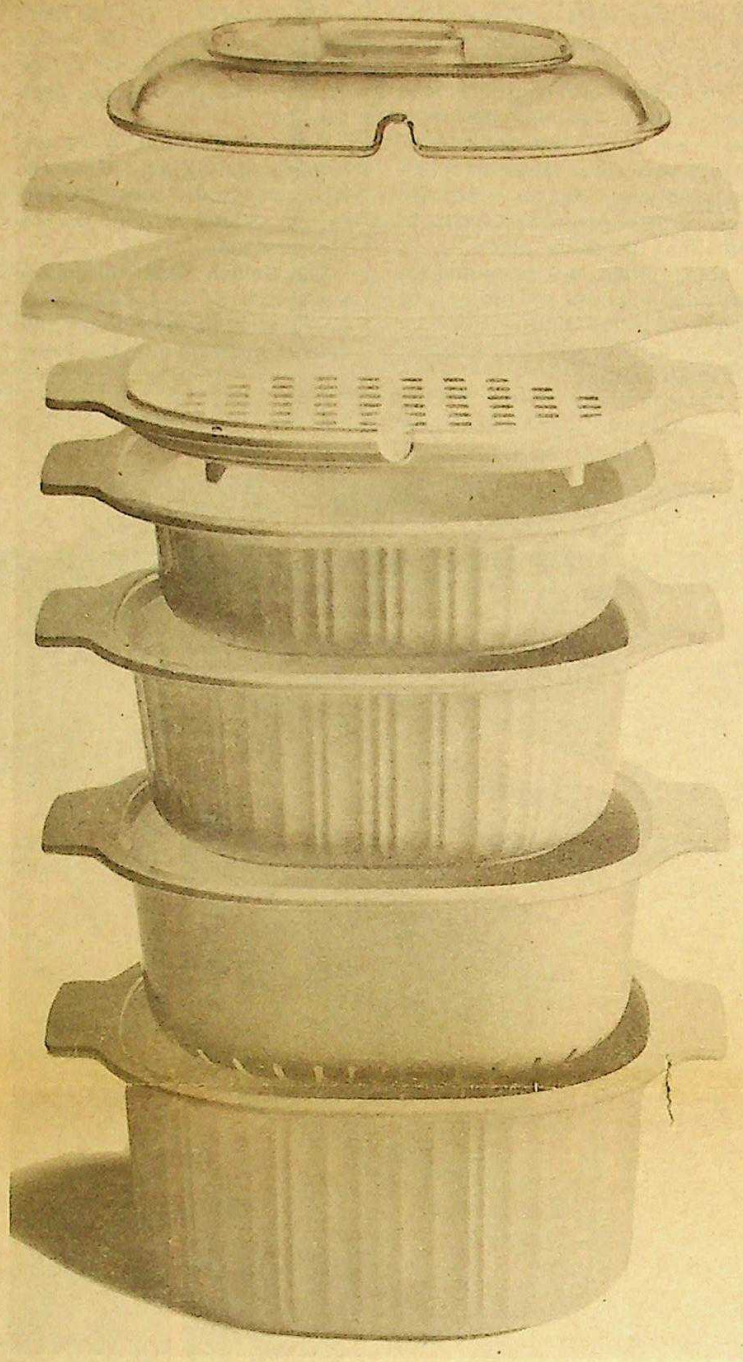
Second, "microwave oven penetration wasn't large enough until 1981, when it reached 23 percent," he says. "We wanted a major opportunity."

Finally, "We had to have a differential advantage if Rubbermaid was to get into the medium- to high-end of the market."

By the time Micrel was developed and microwave penetration had hit 23 percent, Rubbermaid had already tested more than 10 approaches to microwave cookware, Schmitt says.

"UNLIKE cookware producers that are in the microwave market, we had no vested interest in terms of equipment, market position or notions," he says. "We created the line from ground zero."

Prototypes were tested with consumers, then the number of options was narrowed down to three, "all commercially viable," Schmitt says.



"We had to have a differential advantage if Rubbermaid was to get into the medium to high end of the market."

P. 48

Wolf Schmitt

***PACKAGING** features color photos along with the Rubbermaid logo and five-year warranty.*

It wasn't until 1981, though, that Rubbermaid "decided to go after a big market opportunity, not just a niche, in the microwave cookware," he explains.

Rubbermaid products are known to be durable, functional and long-lasting, according to the firm's own research, which also shows consumers will pay more for the Rubbermaid brand. "Still, we had to wonder whether our name was appropriate for microwave cookware," Schmitt says.

Rubbermaid products also carry a standing but unpublished warranty that guarantees replacement within 24 to 48 hours. "We decided an unpublished warranty wasn't enough in microwave cookware" because there are so many inferior products on the market, he noted.

Rubbermaid's microwave cookware comes with a full five-year warranty, which includes the cost of postage. The warranty appears on three panels of the packaging. The packaging size is filled with information, including benefits of Micrel, the item inside and the full Rubbermaid system. A recipe and care brochure is included in each package.

WHILE the packaging is a central merchandising tool "because it can inform the consumer of all the benefits," the TV and print ads stress one benefit: compact storage. The tagline of ads is "Nothing else stacks up to it."

Rubbermaid's research showed the consumers had nowhere to put microwave cookware, Schmitt says. "It was a major stumbling block to purchases."

The advertising message is targeted for microwave oven owners and potential users. "We especially want to reach three consumer groups: new oven owners, oven owners who need to buy more items and oven owners who are dissatisfied with the cookware they have," Schmitt says.

Television ads will run in some markets before Mother's Day and nationally beginning in September. The print campaign will run this fall in 10 national magazines a total of 24 times.

Shipments on Rubbermaid's microwave cookware begin in February. Placement should be with mass merchants, national chains, department stores, catalog showrooms, and specialty stores.

Rubbermaid's products are especially strong with mass merchants, but Schmitt notes, "Department stores are moving back into basics." As for specialty stores, "We will try to reach them through our sales force and distributors as long as it's economical."

THE FIRM will be back at the International Gourmet Products Show this spring, after dropping out last year, to showcase its microwave line.

More products will be added to the line, Schmitt says, as Rubbermaid "tries to deliver the same convenience in microwave cookware that consumers get from their microwave ovens."

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D7-354 AU 292 48301
FR 2509976
JAN 1983

REDC- ★ P28 D2344 K/10 ★FR 2509-976

Cooking pan with removable support disc - has disc positioned in bottom of pan, and resting on retaining rim

REDCO SA 21.07.81-FR-014682

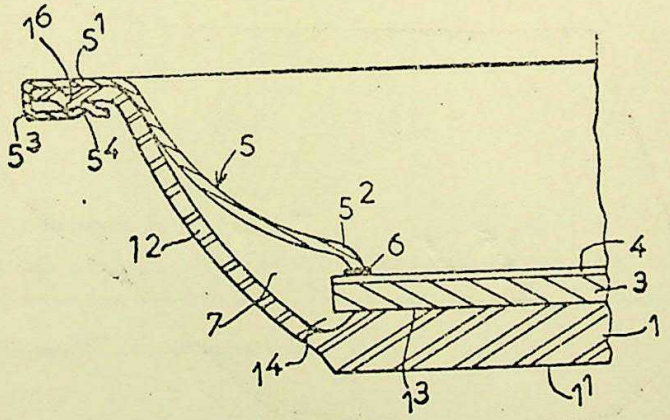
(28.01.83) A47j-36/16 A47j-37/10

21.07.81 as 014682 (318PB)

The cooking pan is fitted with a replaceable disc for different cooking purposes, and has a base frame (1) at the bottom of which is placed the disc (3). A retaining side (5) to the pan is fixed by its top (5') to the rim of the main side (12) of the pan.

The diameter of the movable disc (3) is greater than that of the top raised part (13) of the pan base, and less than the diameter separating the opposite surfaces of the inner side of the pan. (16pp Dwg.No.3/13)

N83-042283



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DEMANDE DE BREVET D'INVENTION

(21) **N° 81 14682**

(54) **Poêle munie d'un disque amovible et les moyens de positionnement et de fixation de ce disque.**

(51) Classification internationale (Int. Cl. ³). **A 47 J 37/10, 36/16.**

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L'invention a pour objet une poêle munie d'un disque amovible, et les moyens de positionnement et de fixation de ce disque.

Le but recherché selon l'invention est de mettre au point une poêle qui puisse, à partir d'une même structure de base, être équipée de moyens amovibles divers et interchangeables, en vue de son utilisation pour divers usages culinaires, lesdits moyens étant jetables en cas de détérioration.

Un autre but de l'invention, pour une application particulière, est de résoudre le problème de l'utilisation des poêles présentant un revêtement anti-adhésif du type poly-tétrafluoro-éthylène ou PTFE, et notamment celles vendues dans le commerce sous la Marque "TEFAL". On rappelle à cet effet, pour le type de produit précité, que le revêtement est étroitement combiné par effet chimique ou mécanique, à l'ossature en aluminium de la poêle, sur toute sa surface intérieure, comme illustré figure 1. Il est bien connu que ce type de revêtement est extrêmement fragile et que des soins particuliers doivent être pris lors de l'utilisation de ces poêles. Lorsque le revêtement est abimé par rayures ou autres, il perd ses propriétés caractéristiques auto-lubrifiantes et mécaniques, et la poêle doit être mise au rebut. La quantité importante d'aluminium constituant l'ossature générale de la poêle est alors gaspillée et perdue. Pour cette raison, l'épaisseur des poêles est limitée au maximum afin d'éviter un gaspillage d'aluminium et de limiter les coûts de fabrication.

Pour remédier à ces inconvénients et garder les avantages d'une poêle avec un fond en PTFE, on a proposé dans le Brevet Français 1.441.591, la réalisation d'une poêle avec un revêtement amovible en PTFE, recouvrant la totalité de la partie intérieure de la poêle. Dans ce Brevet, la pellicule de PTFE a été préalablement rapportée sur un support présentant sur sa périphérie, des pattes latérales destinées à s'engager par pivotement, dans des logements prévus sur le corps de la poêle. Selon cette réalisation, le revêtement en PTFE et son support épousent étroitement les formes intérieures de la poêle.

La réalisation ainsi décrite, bien connue du déposant de la Demande, présente certains inconvénients et à sa connaissance, n'a pu être mise en pratique sur le plan industriel, pour les raisons suivantes : - l'ajustement mécanique du support en PTFE sur la paroi intérieure de la poêle, entraînait certaines

difficultés de réalisation, et par suite, une augmentation du coût de production. Il s'est également avéré qu'un outil était nécessaire pour enlever le revêtement de son support. En outre, lors de l'utilisation de la poêle dans les conditions thermiques de chauffage, on a constaté une dilatation dans toutes les directions de la pellicule en aluminium sur laquelle a été déposé le revêtement en PTFE ; celui-ci étant positionné fixement en liaison avec son support, il se produit un bombage de la partie de fond de la poêle,ce qui la rend inutilisable.

Selon une première caractéristique de l'invention, la poêle selon l'invention comprend une ossature de base dont les formes correspondent aux formes générales d'une poêle, sur le fond de ladite ossature étant en appui plan, un disque amovible interchangeable, maintenu en position par au moins une pièce de maintien se fixant par sa partie supérieure, à la bordure périphérique supérieure de l'ossature de base, et prenant appui par son autre extrémité, sur la face apparente du disque, avec une certaine élasticité afin de le maintenir en position et d'assurer l'étanchéité ; cette paroi de maintien définissant par rapport à la paroi du corps de la poêle, une chambre annulaire.

Selon une autre caractéristique, la paroi de maintien est en un matériau à faible conductibilité thermique, différent de celui constituant le corps de la poêle.

Ces caractéristiques et d'autres encore ressortiront bien de la suite de la description.

Pour fixer l'objet de l'invention, sans toutefois le limiter, aux figures des dessins :

La figure 1 est une vue en coupe illustrant une poêle recouverte intérieurement d'un revêtement en PTFE, telle que celle vendue actuellement dans le commerce sous la Marque "TEFAL" ;

La figure 2 est une vue en perspective illustrant la poêle selon l'invention, avant montage de ses éléments ;

La figure 3 est une vue partielle en coupe, illustrant selon une première réalisation, le maintien en position du disque rapporté, par la bordure de maintien ;

La figure 4 est une vue partielle en coupe, illustrant selon une seconde réalisation, le maintien en position du disque ;

La figure 5 est une vue partielle en coupe, illustrant selon une troisième réalisation, le maintien en position du disque;

La figure 6 est une vue partielle semblable à la figure 5

mais illustrant la déformation du disque recouvert d'un film en PTFE, par dilatation thermique, en cours d'utilisation ;

La figure 7 est une vue en coupe partielle illustrant un premier mode de réalisation de la fixation et du verrouillage du manche de la poêle ;

Les figures 8 et 9 sont des variantes relatives à la fixation et au verrouillage du manche de la poêle ;

La figure 10 est une vue partielle, avant montage de ses éléments, d'une variante de réalisation de la poêle selon l'invention ;

La figure 11 est une vue en coupe de la poêle montée selon la figure 10 ;

Les figures 12 et 13 illustrent schématiquement, diverses réalisations du disque pour différentes utilisations.

Afin de rendre plus concret l'objet de l'invention, on le décrit maintenant d'une manière non limitative, en se référant aux exemples de réalisation illustrés aux figures des dessins.

La poêle comprend une ossature (1) avec un fond plat (1^1) et une paroi périphérique (1^2) en aluminium. Une poignée (2) est rapportée et fixée de manière connue, sur la face extérieure de ladite paroi.

Selon l'invention, la face supérieure (1^3) du fond de la poêle est légèrement surélevée par rapport à la partie basse de la paroi périphérique (1^2), définissant ainsi une gorge annulaire (1^4). On rapporte sur la face supérieure (1^3), un disque-support (3) posé en simple appui plan sur la face supérieure du fond de la poêle. Ce disque reçoit de toute manière appropriée, un revêtement (4) ayant des propriétés anti-adhésives du type PTFE, ce revêtement se présentant sous la forme d'un film de quelques microns d'épaisseur, 20 à 30 microns environ. Le disque peut être de préférence en aluminium, en silicone ou autres matériaux tels que titane, acier et autres.

Selon une autre caractéristique, une bordure profilée (5) est rapportée et fixée par sa partie supérieure (5^1), à la bordure périphérique supérieure (1^5) de la poêle, tandis que son extrémité inférieure (5^2) vient en appui sur le disque, afin de le maintenir en position et d'assurer une bonne étanchéité. Cette bordure est avantageusement en inox, c'est-à-dire en un matériau dont les caractéristiques de conductibilité thermique sont faibles et en tous cas, inférieures à celles qu'offre l'aluminium, maté-

riau constituant le corps de la poêle.

D'autres matériaux présentant une faible conductibilité thermique pourraient être choisis.

Selon une autre caractéristique, la partie supérieure (5^1) de la paroi en inox est munie de une ou plusieurs languettes (5^3) s'engageant et se fixant par clipsage, encliquetage ou autre, sur la bordure périphérique supérieure (1^5) de la poêle, tandis que, comme indiqué précédemment, la partie inférieure (5^2) de la paroi est en appui sur le disque (3).

Comme illustré figure 3, les languettes (5^3) peuvent présenter à leur extrémité, une saillie (5^4) venant coopérer avec un bossage complémentaire (1^6) réalisé sur la bordure périphérique de la poêle.

En outre, la paroi en inox est positionnée avec une certaine élasticité entre ses points de fixation, ajustable et variable en fonction de la déformation par dilatation thermique du disque rapporté, lors de l'utilisation de la poêle.

On a illustré aux figures 3, 4 et 5, des variantes de positionnement de l'extrémité inférieure de la bordure de maintien. Figure 3, cette dernière présente une extrémité courbée venant en appui sensiblement, dans un plan perpendiculaire au plan horizontal du disque. Comme illustré figure 5, le disque (3) présente sur sa face dite extérieure, une rainure circulaire (3^1) située proche de sa périphérie (3^2) pour autoriser l'engagement et le maintien en position de l'extrémité inférieure (5^2) de la bordure de maintien (5) solidaire, par sa partie supérieure (5^1), de la bordure périphérique supérieure (1^5) de la poêle. Cette rainure (3^1) peut être effectuée de toute manière appropriée, emboutissage ou autre, et a notamment pour avantage de rigidifier le disque. On a prévu, éventuellement, de positionner un joint en silicone (6), figure 3, à l'endroit d'appui de la bordure de maintien (5) sur le disque.

Comme illustré figure 4, le disque peut en variante, présenter sur sa face (3^3) destinée à venir en appui contre la face supérieure (1^3), une saillie (3^4) circulaire, destinée à s'engager avec un certain jeu, dans un évidement circulaire (1^7) établi sur le fond de la poêle, ceci afin de permettre un positionnement rapide et un centrage avec jeu, du disque en PTFE, sur le fond de la poêle. L'épaisseur de ce disque est de préférence de l'ordre de 5 à 8 dixièmes de millimètre.

Selon une autre caractéristique, le diamètre (D) de ce

disque est légèrement supérieur au diamètre (D1) de la face supérieure circulaire (1^3) du fond de la poêle, mais inférieur à la distance (D2) séparant les zones en regard de la paroi périphérique ; un intervalle (e) est donc défini, dont l'intérêt apparaîtra par la suite.

Selon une autre caractéristique importante de l'invention, la paroi de maintien n'est pas en appui contre la paroi périphérique (1^2) de la poêle, de façon à constituer une chambre annulaire (7) entre les deux parois. Selon la courbure donnée à la paroi rapportée, la chambre annulaire peut être de section croissante ou constante, de la partie supérieure de fixation de la paroi en inox à sa partie inférieure. De par cette disposition, on évite la conductibilité thermique directe de la chaleur, d'une paroi à une autre. Il s'ensuit que la température de la paroi en inox est très inférieure à celle de la paroi périphérique (1^2) en aluminium, grâce à la fois au choix du matériau de la paroi de maintien et à l'intervalle (7) séparant les deux parois.

On évite ainsi toute agglomération d'huile, de graisse ou autres produits, sur la paroi en inox, supprimant ou réduisant dans de larges proportions, tous problèmes de nettoyage ou décapage. Cette bordure de maintien est avantageusement en inox, c'est-à-dire en un matériau dont les caractéristiques de conductibilité thermique sont faibles, et en tous cas, inférieures à celles qu'offre l'aluminium, matériau constituant le corps de la poêle.

On souligne également que lors de l'utilisation de telles poêles, les températures au niveau du fond de la poêle et au niveau des parois, sont différentes.

On a illustré aux figures 5 et 6, la déformation possible du revêtement sous forme de disque, lors de l'utilisation de la poêle. L'intervalle (e) est déterminé de telle sorte qu'en cas de dilatation maximum du disque, en fonction de la température, l'extrémité de ce dernier ne vienne pas en contact avec la paroi périphérique (1^2) et laisse subsister un intervalle réduit (e1), le disque restant toujours en appui plan sur le fond de la poêle en assurant le meilleur échange thermique possible, supprimant tous phénomènes de cloques, bombages ou similaires.

On a illustré aux figures 7, 8 et 9, une autre caractéristique de l'invention, selon laquelle l'adaptation et fixation du manche de la poêle, permet le verrouillage en position de la bordure de maintien. Il en résulte que pour changer le disque (3),

il est nécessaire de déverrouiller et de démonter le manche de la poêle pour dégager la partie supérieure (5^1) de la paroi de maintien (5) par rapport à la bordure périphérique (1^2) de la poêle.

Selon la figure 7, la partie supérieure (5^1) de la bordure de maintien se prolonge au niveau de l'endroit de fixation du manche, épousant le contour extérieur de la paroi (1^2) de la poêle. Une ouverture (5^5) est pratiquée dans ce prolongement (5^6) pour autoriser le passage de la vis de fixation (8) du manche de la poêle, comme illustré figure 7.

Selon les figures 8 et 9 des dessins et en variante, la partie supérieure (5^1) de la bordure de maintien se prolonge au niveau de l'endroit de fixation du manche, avec une découpe (5^7) et deux pattes latérales (5^8) autorisant l'engagement et le maintien en position du manche de la poêle. En outre, ce prolongement (5^9) présente un bossage intérieur (5^{10}) venant coopérer avec une saillie (1^8) établie sur la bordure périphérique de la poêle. Pour permettre le montage de la poêle selon l'invention, après positionnement du disque (3), la bordure de maintien est rapportée en positionnant sa partie supérieure sur la bordure périphérique de la paroi, puis, après un léger pivotement circulaire permettant de placer le bossage (5^{10}) derrière la saillie (1^8), le manche de la poêle est engagé dans la découpe (5^7) et fixé comme il convient, sur le corps de la poêle. On obtient ainsi un verrouillage complet de l'ensemble.

On a illustré aux figures 10 et 11, une variante élaborée de la poêle selon l'invention. Cette dernière comprend une ossature (9) dont les formes correspondent aux formes extérieures classiques d'une poêle, avec une poignée de préhension (10) solidarisée à ladite ossature par une vis de liaison (11). Sur sa face supérieure, la poignée de préhension (10) présente un évidement (10^1) dans lequel vient s'emboîter après pivotement, un levier de verrouillage (12) solidaire d'une bordure de maintien (13). Ladite ossature (9) présente sur son chant périphérique extérieur (9^1), une pluralité de saillies profilées (14) formant crochets, définissant sur une partie de leur longueur, une fente (14^1) autorisant l'engagement des pattes complémentaires (15^1) établies sur la périphérie d'une couronne intermédiaire (15), laquelle présente en outre, dans sa partie inférieure, une collerette intérieure (15^2) munie de trous (15^3), sur laquelle est centrée et prend appui, une portée épaulée (13^2) de la bordure de maintien, des vis (16) assu-

rant la liaison entre la couronne et ladite bordure.

Comme il apparait bien à la figure 10 des dessins, les saillies (14) sont établies sur une partie seulement de la largeur du chant périphérique extérieur (9^1) de l'ossature, de manière à permettre le positionnement de la collerette supérieure (13^1) en U, de la bordure de maintien, laquelle vient cacher de ce fait, les éléments d'assemblage et de verrouillage en venant dans le prolongement du profil extérieur périphérique (9^3) de l'ossature. Selon cette réalisation, le montage et le verrouillage des éléments constitutifs de la poêle s'effectuent de la manière suivante : on positionne le disque (17) en appui plan sur le fond supérieur de l'ossature (9) ; après avoir solidarisé par les vis (16), la couronne intermédiaire (15) et la bordure (13), l'ensemble est engagé d'une part, en appui par l'extrémité (13^3), sur le disque (17), et d'autre part, par les pattes (15^1), entre les saillies (14) ; puis, par une action de pivotement angulaire exercée à l'aide du levier de verrouillage (12), selon flèche F, ledit levier vient se loger dans l'évidement (10^1) du levier de préhension (10), tandis que les pattes (15^1) se trouvent engagées dans les fentes (14^1). Après montage des éléments, une chambre annulaire (18) est définie entre la paroi de maintien et la paroi intérieure (9^4) de l'ossature.

L'ensemble ainsi constitué est parfaitement verrouillé. Pour changer le disque (17), il suffit d'effectuer l'opération inverse qui est donc simple en elle-même. Comme indiqué précédemment pour les autres réalisations, la bordure de maintien est réalisée de préférence en un matériau du type inox, dont les caractéristiques sont différentes de celles du disque.

Il est évident que d'autres modes de liaison peuvent être prévus, entre la couronne intermédiaire (15) et la bordure (13) d'une part, et cet ensemble ainsi obtenu avec le profil périphérique (9^1) de l'ossature, d'autre part.

On a illustré aux figures 12 et 13, des formes possibles du disque amovible. Ce dernier peut être, comme indiqué précédemment, revêtu d'une couche ou film de PTFE. Il peut être également en tout autre matériau et présenter une face apparente plane, compartimentée (17^1), rainurée (17^2) ou autre, selon les possibilités.

Les avantages ressortent bien de la description, et en particulier, on souligne :

- l'adaptation aisée du disque sur le fond de la poêle et son

interchangeabilité ;

- la double fonction de la bordure de maintien, permettant d'une part, un positionnement souple et étanche du disque quelles que soient les dilatations thermiques et offrant d'autre part, une faible conductibilité thermique ;
- le nouvel aspect esthétique des poêles obtenues selon l'invention ;
- l'utilisation d'une ossature de base sur laquelle est positionné un disque amovible aux caractéristiques variables ;
- la possibilité d'utiliser des poêles dont le fond est d'une épaisseur importante, constitué éventuellement de plusieurs couches de matériaux divers.

L'invention ne se limite aucunement à celui de ces modes d'application, non plus qu'à ceux des modes de réalisation de ces diverses parties ayant plus spécialement été indiqués ; elle en embrasse au contraire toutes les variantes.

REVENDICATIONS

-1- Poêle munie d'un revêtement amovible, caractérisée en ce qu'elle comprend une ossature de base dont les formes correspondent aux formes générales d'une poêle, sur le fond de ladite ossature étant posé en appui plan un disque amovible interchangeable, maintenu en position par au moins une pièce de maintien se fixant par sa partie supérieure à la bordure périphérique supérieure de l'ossature de base et prenant appui, par son autre extrémité, sur la face apparente du disque avec une certaine élasticité, afin de le maintenir en position et d'assurer l'étanchéité ; cette paroi de maintien définissant par rapport à la paroi du corps de la poêle, une chambre annulaire.

-2- Poêle selon la revendication 1, caractérisée en ce qu'elle comprend en outre, un disque (3) posé en appui sur le fond intérieur surélevé de la poêle, une paroi de maintien (5) étant rapportée et se fixant par sa partie supérieure (5^1), à la bordure périphérique de la paroi (1^2) du corps de la poêle, en prenant appui, par son autre extrémité, sur la face apparente du disque avec une certaine élasticité ; ladite paroi de maintien définissant par rapport à la paroi du corps de la poêle, une chambre annulaire.

-3- Poêle selon les revendications 1 et 2 ensemble, caractérisée en ce que le diamètre (D) du disque (3) amovible, est sensiblement supérieur au diamètre (D1) de la partie supérieure (1^3) surélevée du fond de la poêle et inférieur au diamètre (D2) séparant les faces opposées en regard de la paroi intérieure (1^2) du corps de la poêle, un intervalle (e) étant prévu entre l'extrémité de la bordure périphérique du disque et son prolongement sur la face de la paroi (1^2), afin d'autoriser la dilatation thermique du disque.

-4- Poêle selon les revendications 1 et 2 ensemble, caractérisée en ce que le disque (3) présente sur sa face apparente et près de sa bordure périphérique, une saillie circulaire (3^1) dans laquelle s'engage l'extrémité inférieure de la bordure de maintien.

-5- Poêle selon l'une quelconque des revendications 2 et

4, caractérisée en ce que le disque (3) présente sur sa face intérieure, une saillie circulaire (3^4) venant s'engager avec jeu, dans un évidement complémentaire (1^7) établi sur la face supérieure du fond de la poêle.

-6- Poêle selon les revendications 1 et 2 ensemble, caractérisée en ce que la partie supérieure (5^1) de la paroi de maintien (5), s'adapte par clipsage, encliquetage ou autre, sur la bordure périphérique de la paroi (1^2) du corps de la poêle.

-7- Poêle selon la revendication 6, caractérisée en ce que la partie supérieure (5^1) de la paroi de maintien présente une pluralité de languettes (5^3) avec des saillies (5^4) coopérant avec des bossages complémentaires (1^6) établis sur la bordure périphérique de la poêle.

-8- Poêle selon les revendications 1, 2, 6 et 7 ensemble, caractérisée en ce que la partie supérieure (5^1) de la paroi de maintien (5), présente un prolongement (5^6), au niveau de l'endroit de fixation du manche, et épousant le contour extérieur de la paroi (1^2) de la poêle ; une ouverture (5^5) étant prévue dans ce prolongement pour autoriser le passage de la vis de fixation (8) du manche de la poêle, ledit prolongement s'insérant contre la zone de fixation du manche, en étant maintenu et verrouillé lors de l'adaptation de ce dernier.

-9- Poêle selon les revendications 1, 2, 6 et 7 ensemble, caractérisée en ce que la partie supérieure (5^1) de la bordure de maintien se prolonge au niveau de l'endroit de fixation du manche, avec une découpe (5^7) et deux pattes latérales (5^8) entre lesquelles est engagé et maintenu en position le manche de la poêle; ledit prolongement ainsi obtenu (5^9) présentant un bossage intérieur (5^{10}) coopérant, après pivotement circulaire de la bordure, avec une saillie (1^8) pratiquée sur la bordure périphérique de la poêle.

-10- Poêle selon la revendication 1, caractérisée en ce qu'elle comprend une ossature de base (9) munie d'une poignée de préhension (10) présentant sur sa face supérieure, un évidement (10^1) autorisant le logement d'un levier de verrouillage (12)

solidarisé de la bordure de maintien (13) ; ladite ossature présentant sur son chant périphérique extérieur (9^1) et sur une partie de la largeur de ce dernier, une pluralité de saillies profilées (14) formant crochets, définissant sur une partie de leur longueur, une fente (14^1) autorisant l'engagement des pattes (15^1) complémentaires, établies sur la périphérie d'une couronne intermédiaire (15) laquelle est agencée à sa partie inférieure, avec une collerette (15^2) munie de trous (15^3) et sur laquelle est centrée et prend appui, une portée épaulée (13^2) de la bordure de maintien, l'ensemble étant solidarisé convenablement ; une chambre annulaire (18) étant déterminée entre la bordure de maintien et la paroi intérieure (9^4) de l'ossature.

-11- Poêle selon l'une quelconque des revendications 1, 2 et 9 , caractérisée en ce que le disque est recouvert d'un film en PTFE.

-12- Poêle selon l'une quelconque des revendications 1, 2 et 9 , caractérisée en ce que le disque présente une surface apparente striée, ou compartimentée, ou lisse.

-13- Poêle selon l'une quelconque des revendications 1, 2 et 9 , caractérisée en ce que la paroi de maintien (5 - 13) et la paroi (1^2 - 9^4) du corps de la poêle, sont réalisées en des matériaux différents, aux caractéristiques de conductibilité thermique différentes.

-14- Poêle selon la revendication 1 , caractérisée en ce que la paroi de maintien (5 - 13) est en inox.

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FIG.1

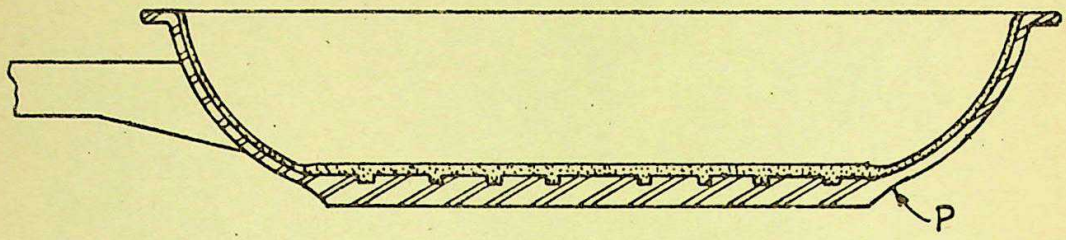
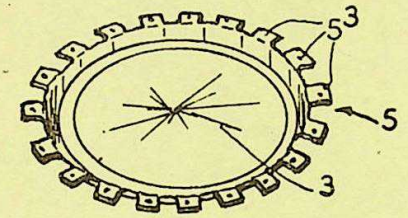
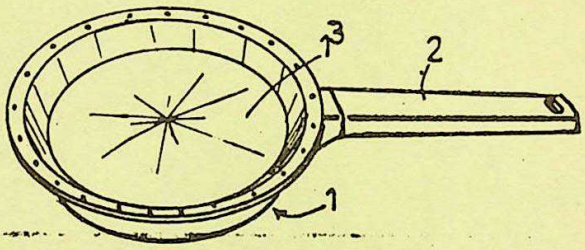


FIG.2





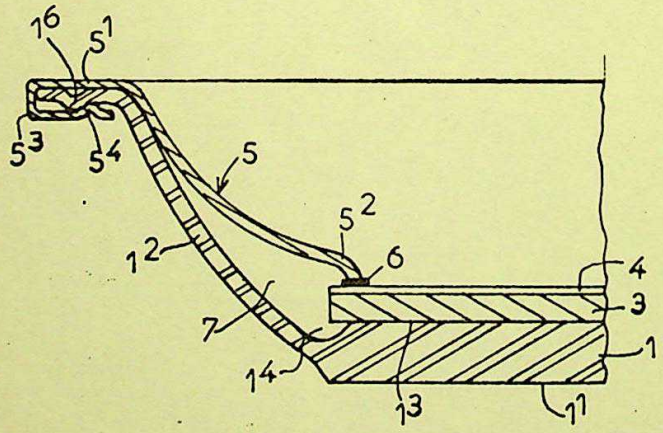


FIG.3

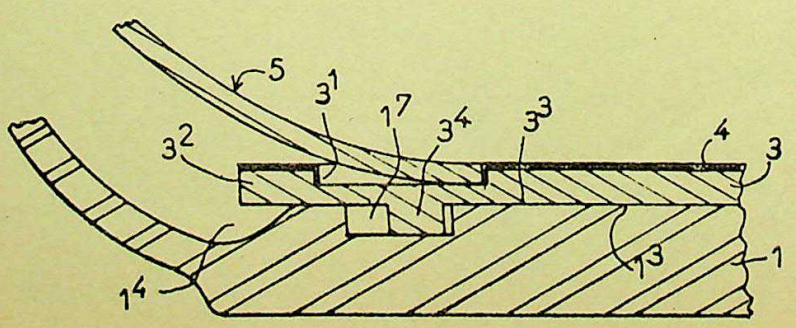


FIG.4

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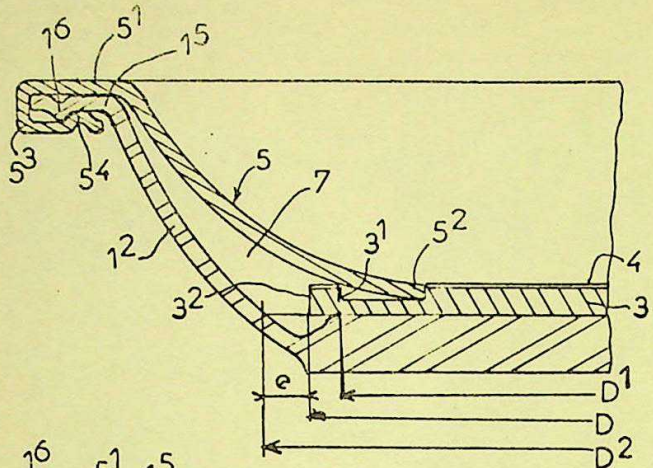


FIG.5

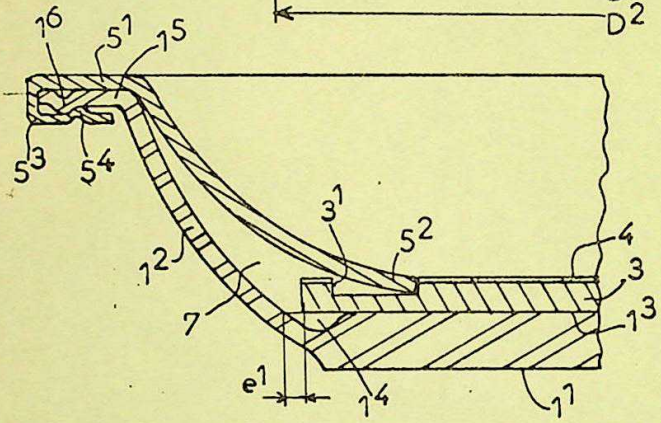


FIG.6

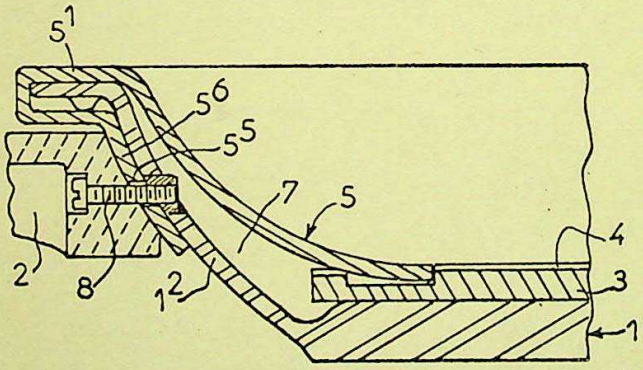


FIG.7

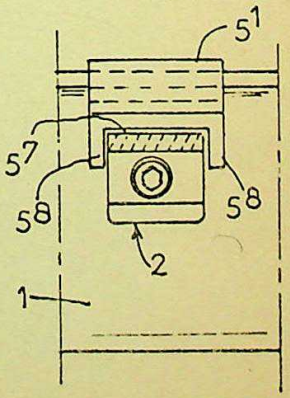


FIG.8

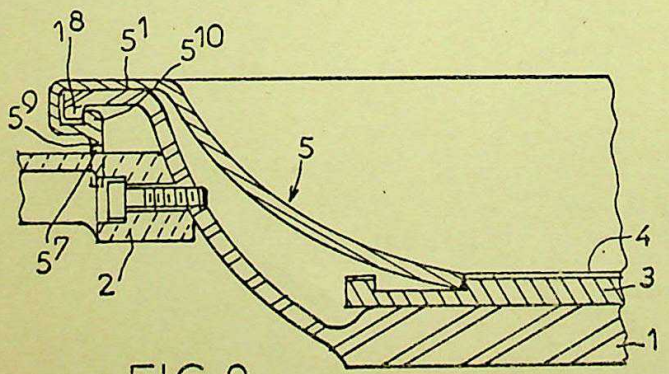


FIG.9

2509976

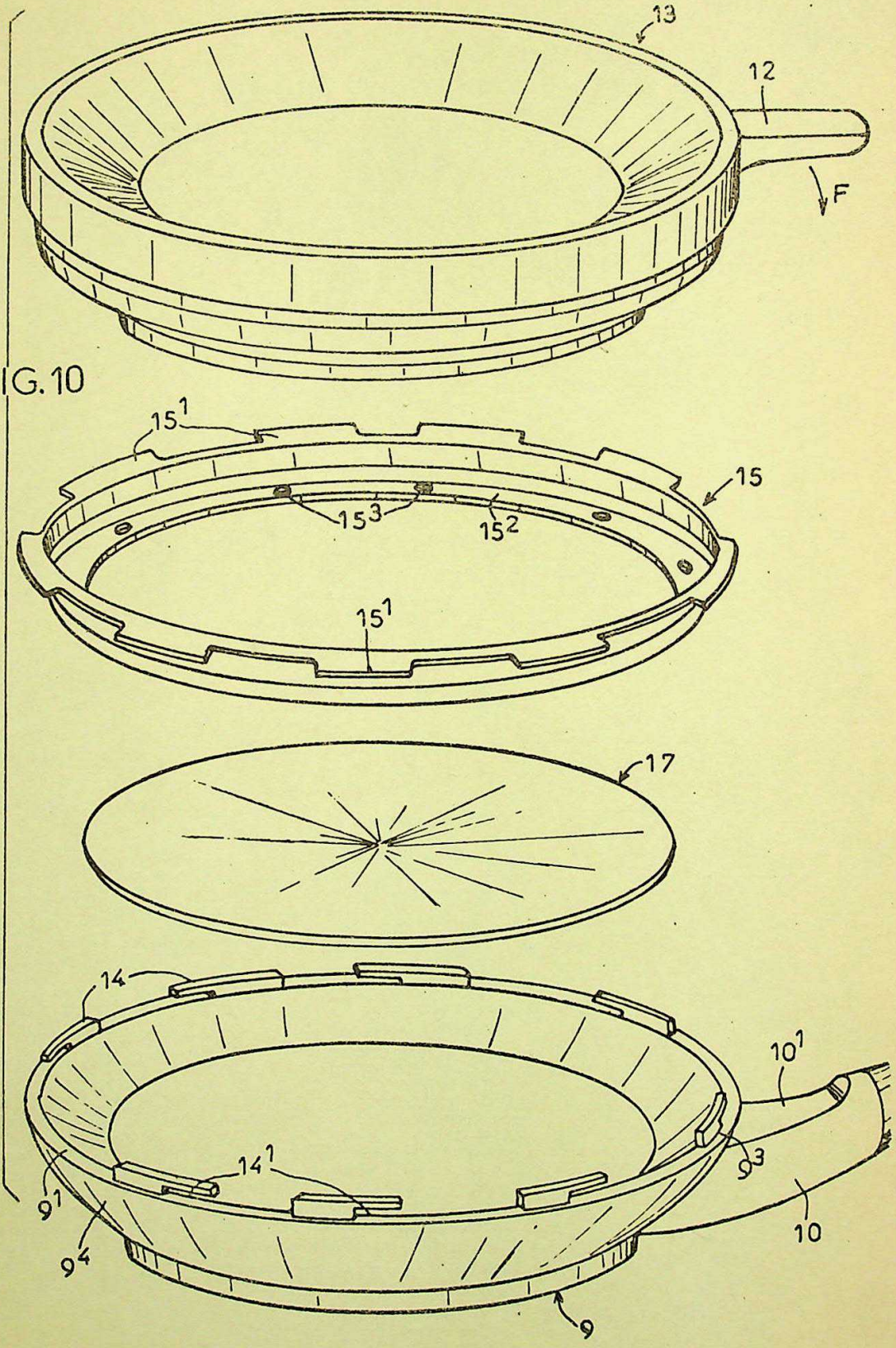


FIG. 10

2509976

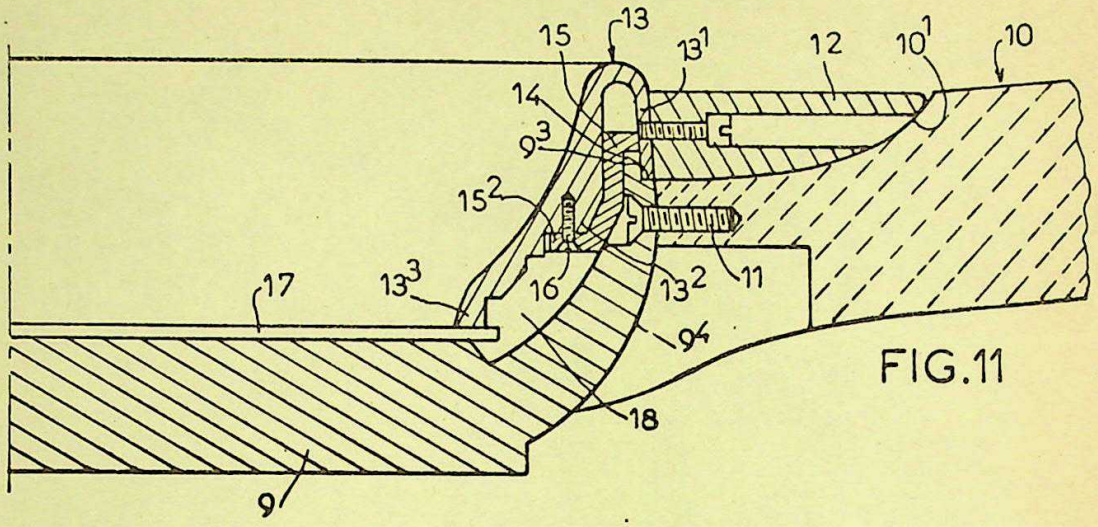


FIG.11

FIG 12

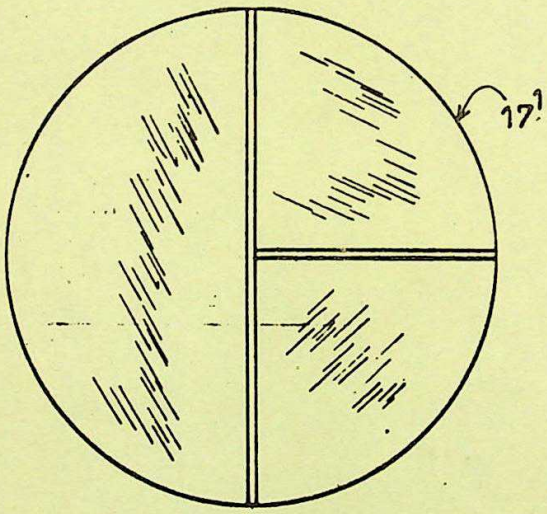
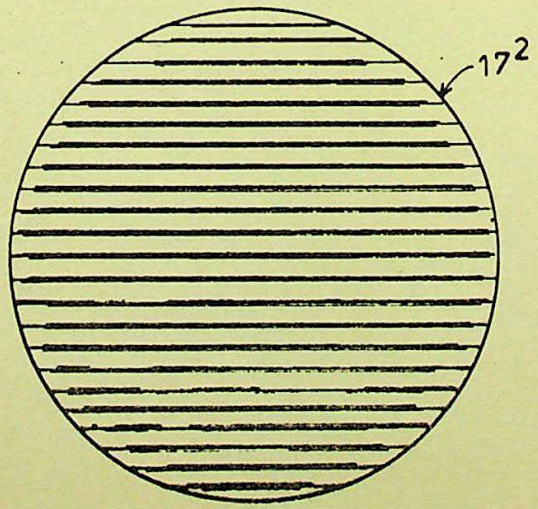


FIG.13



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COLLECTION

DEC., 1982

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PAGE 203

A 7-piece cooking ware set with Teflon II interior, and porcelain two-tone "Delft Blue" exterior from Tingtai Wahchong Metal Mfg. Co., Ltd.

Photographed by Raymond Li

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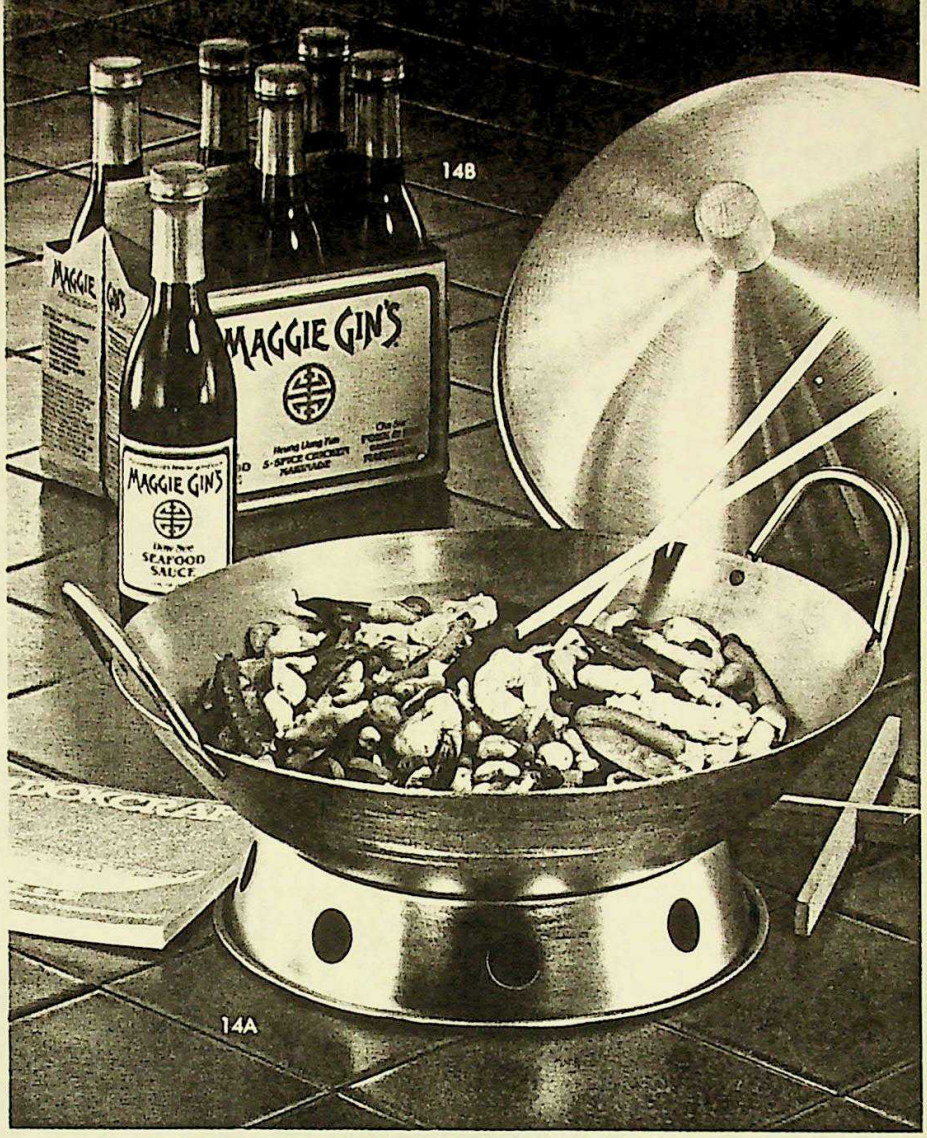


CHINESE COOKING MADE EASY: GREAT GIFT IDEA

14A. Taylor & Ng 6-pc. wok set, reg. 35.00, sale 24.99. 14B. Six-pack of Chinese sauces, specially blended by San Francisco cookbook author Maggie Gin.
The set of six, 24.00; 4.50 each if purchased separately.
Gourmet Shop: all stores except Pentagon

Running short of time? Call 783-7600 in the Washington area, 256-8030 in the Baltimore area.

Name _____ Item _____ Quantity _____

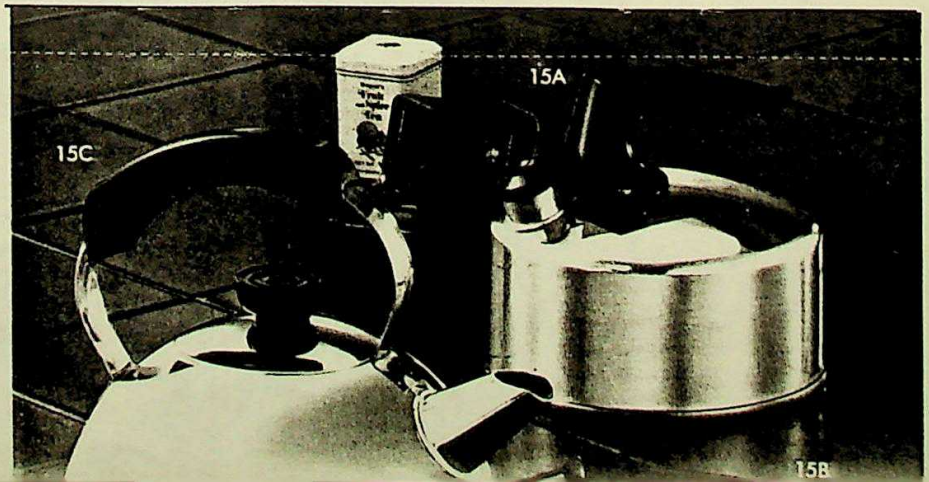
Address _____ Item _____ Quantity _____

City _____ State _____ Zip _____ Price (plus sales tax where applicable) _____

Charge Acct. No. _____ Check _____ Money Order _____

14 WOODWARD & LOTHROP WASHINGTON DC 20013 12/82

Dec. 1982



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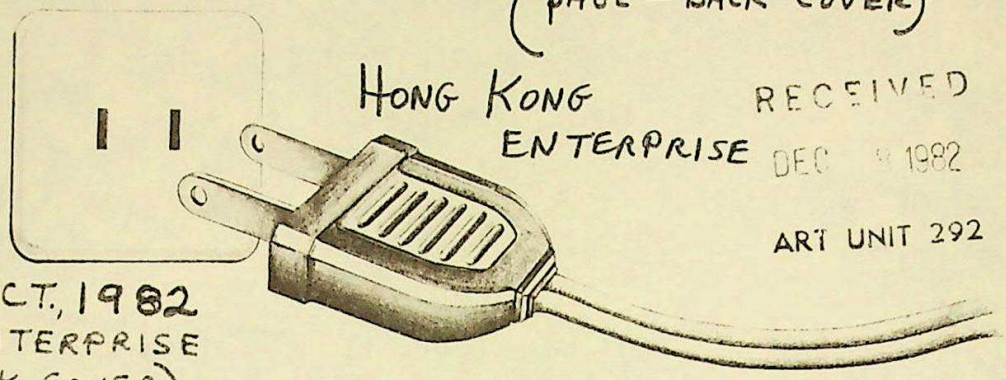
Meyer goes Electric.

(PAGE — BACK COVER)



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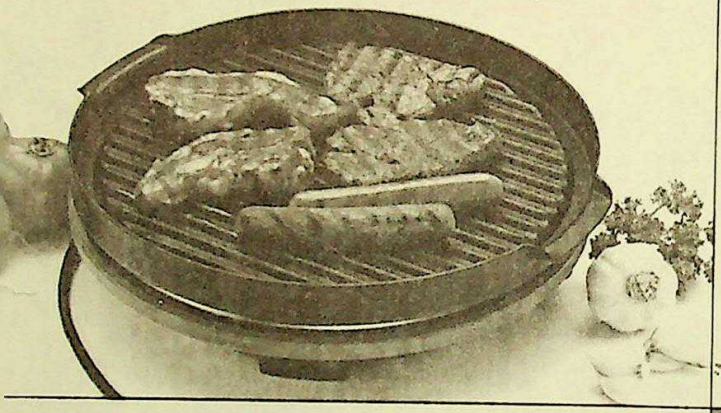
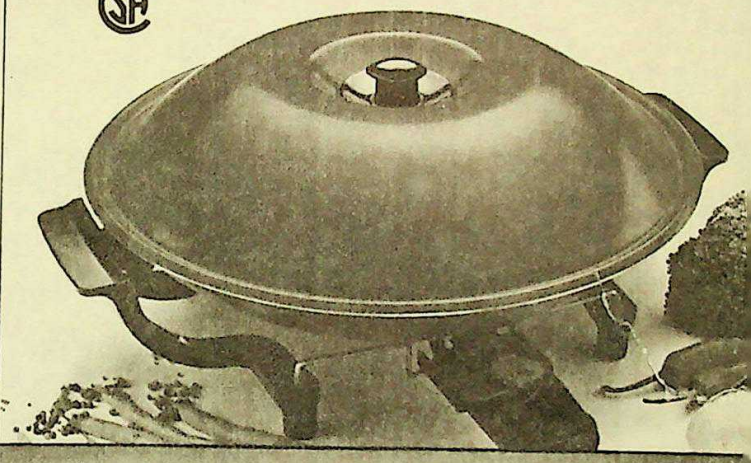
(P. BACK COVER)

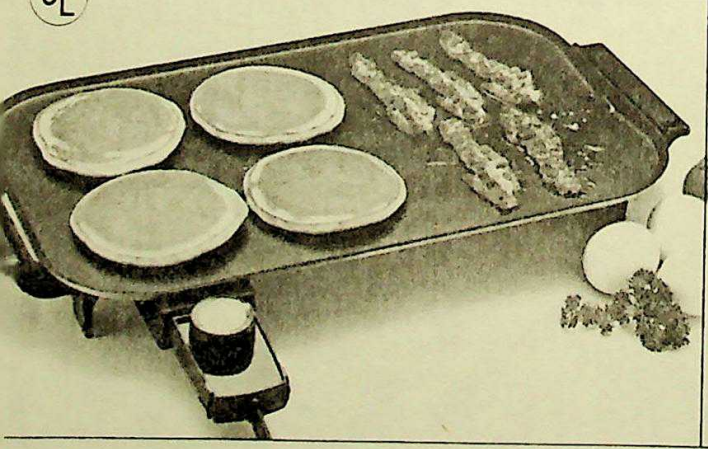
Meyer Party Grill



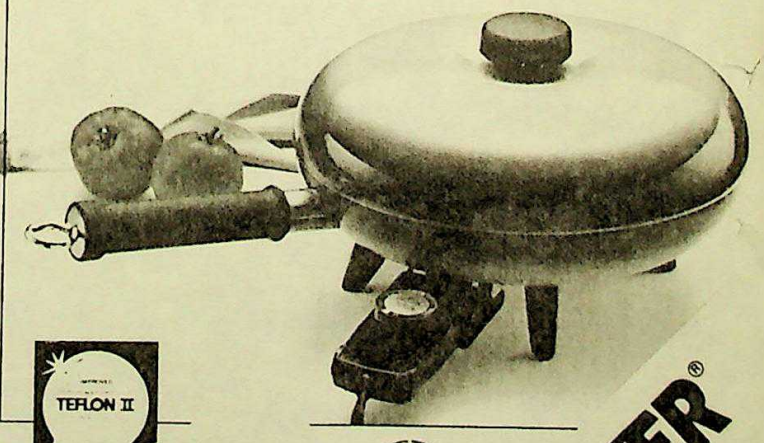
Meyer Electric Wok



Meyer Electric Griddle



Meyer Electric Covered Frypan



TEFLON II

Porcelain

MEYER®

Meyer Manufacturing Co., Ltd. Electrics Division, 382 Kwun Tong Road, Kowloon, Hong Kong. Cable: Alumeyer Hong Kong. Telex: 74888 Myrai Hx.
Meyer (U.K.) Ltd. 244 Telegraph Road, Heswall, Wirral, Cheshire, England. Telephone: 051-342-6122. Telex: 627478 Meyruk-G.

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OCT. 1982
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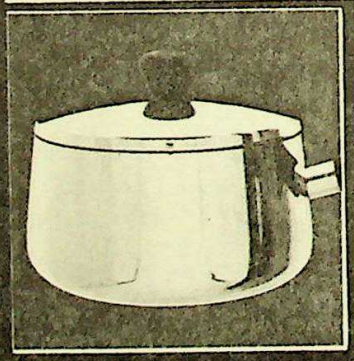
OCT. 1982

...ONT
APPROVED
SilverStone
PREMIUM
NON-STICK SURFACE

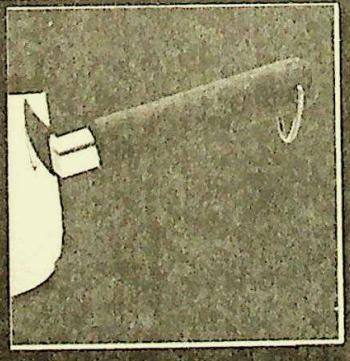
CHEFMATE
Fine cookware since 1959

TULIP

1QT. SAUCEPAN
2QT. SAUCEPAN
5QT. DUTCHOVEN (cover also fits frypan)
10" FRYPAN

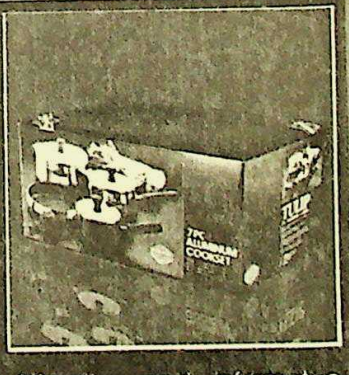


High-polished finish body in a functional shape.



Elegant Teakwood knob & sure-grip handle with hanging ring.

Easy cleaning SilverStone non-stick interior.



Attractive and informative packaging to help sell the product.

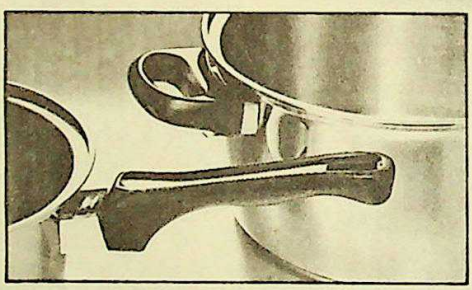
YUEN FUNG METAL WORKS LTD.

538-548 Castle Peak Road, Kowloon, Hong Kong. Telephone: 3-7439811 Telex: 74653 XSTIC HX

New Product

Series CROWN
18/10 Stainless Steel Cookwares

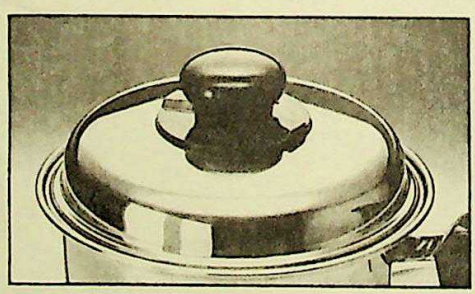
For Electric or Gas Cooking



Specially Designed Handle with Fashionable Colour

Easy-gripping and comfort handling

S/S flame guard keeps your fingers safe from heated pan

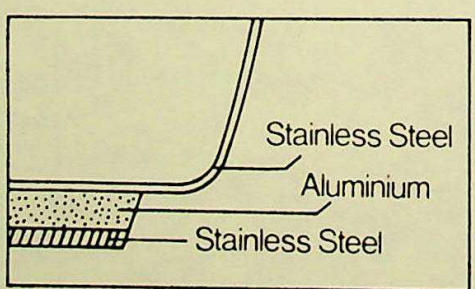


Dome Shape Cover with Air Vent

Adjustable air vent diminishes rustling when steaming food

Vapour seal cover locks in food's own natural juice

Phenolic finger guard for safety protection



Sandwich Bottom (SAS)

Bottom made of impact stainless steel-aluminium-stainless steel cladding

Thick centre aluminium disc provides even heat distribution to avoid hot spots

Easy to clean outer stainless steel layer keeps a fine bright out look

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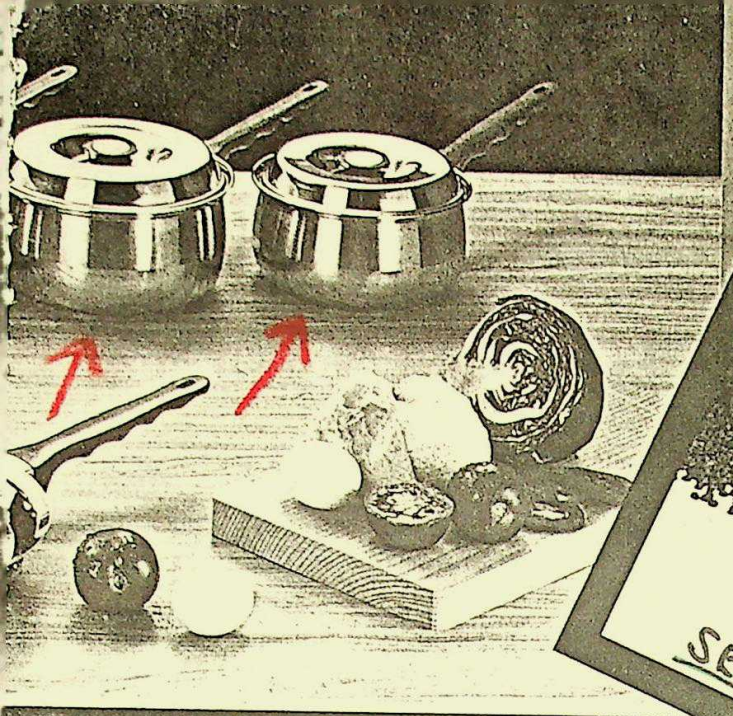
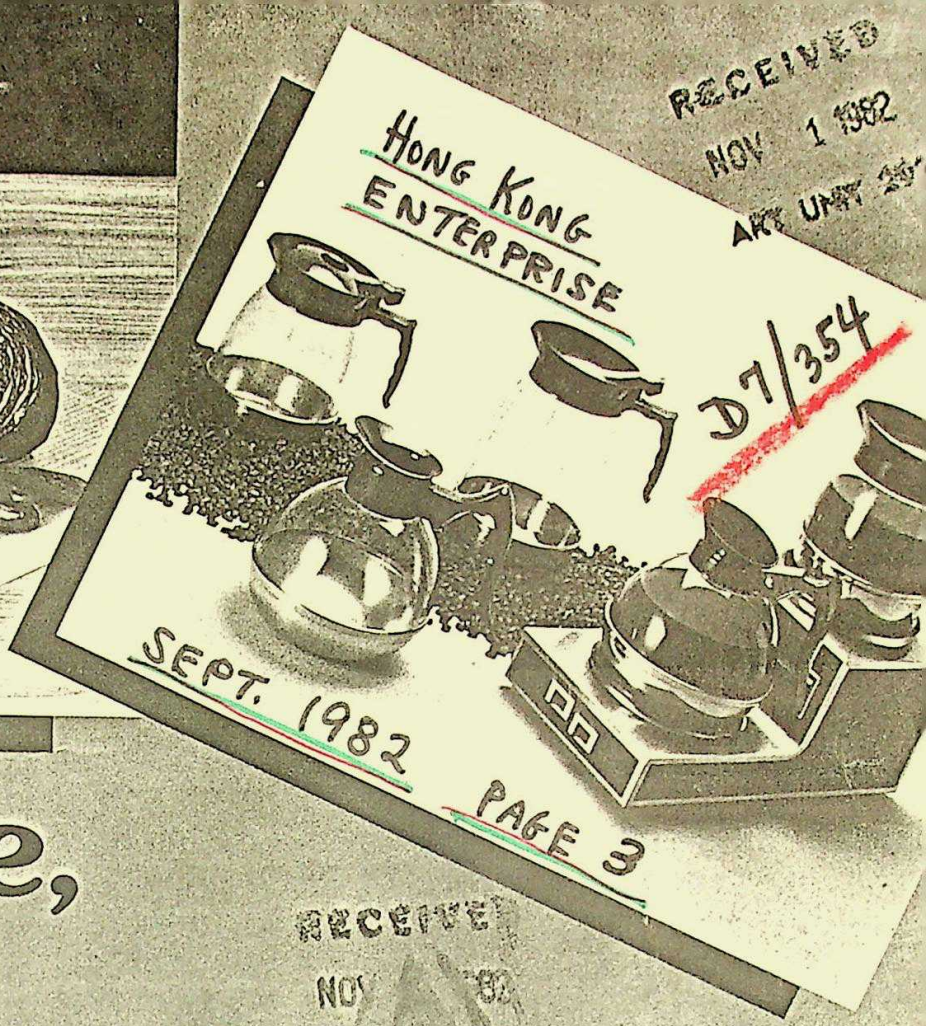
OCT. 1982
P. 1

SUNNEX PRODUCTS LIMITED
4 Shung Shun Street, Yau Tong, Kowloon, Hong Kong.
Tel 3-350204/8. Cable SUNNEXWARE. Telex 86499 SUX HX





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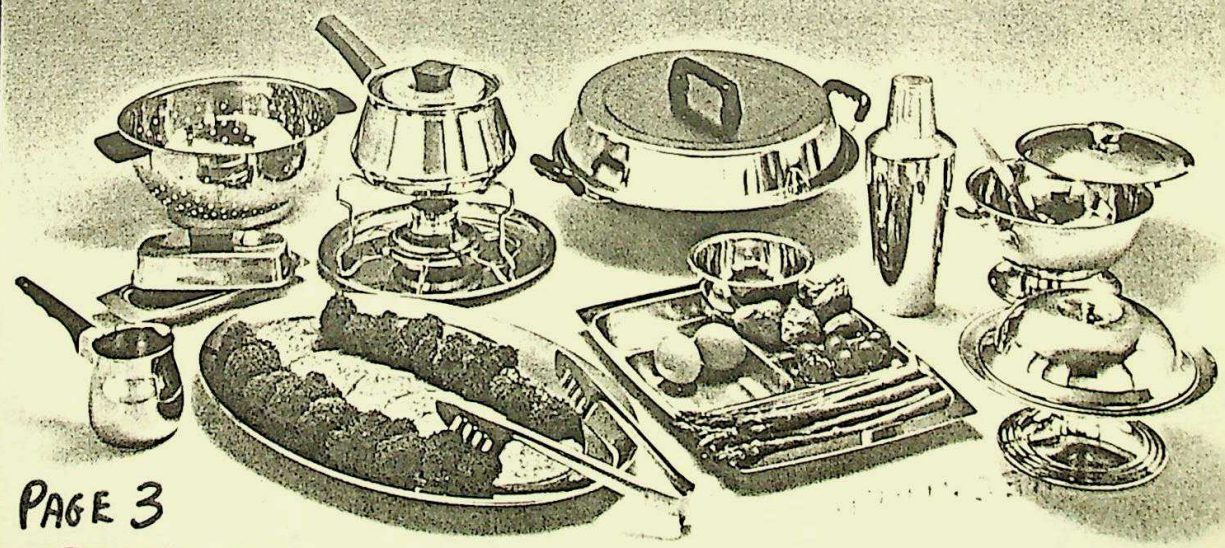

PAGE 3
SEPT. 1982

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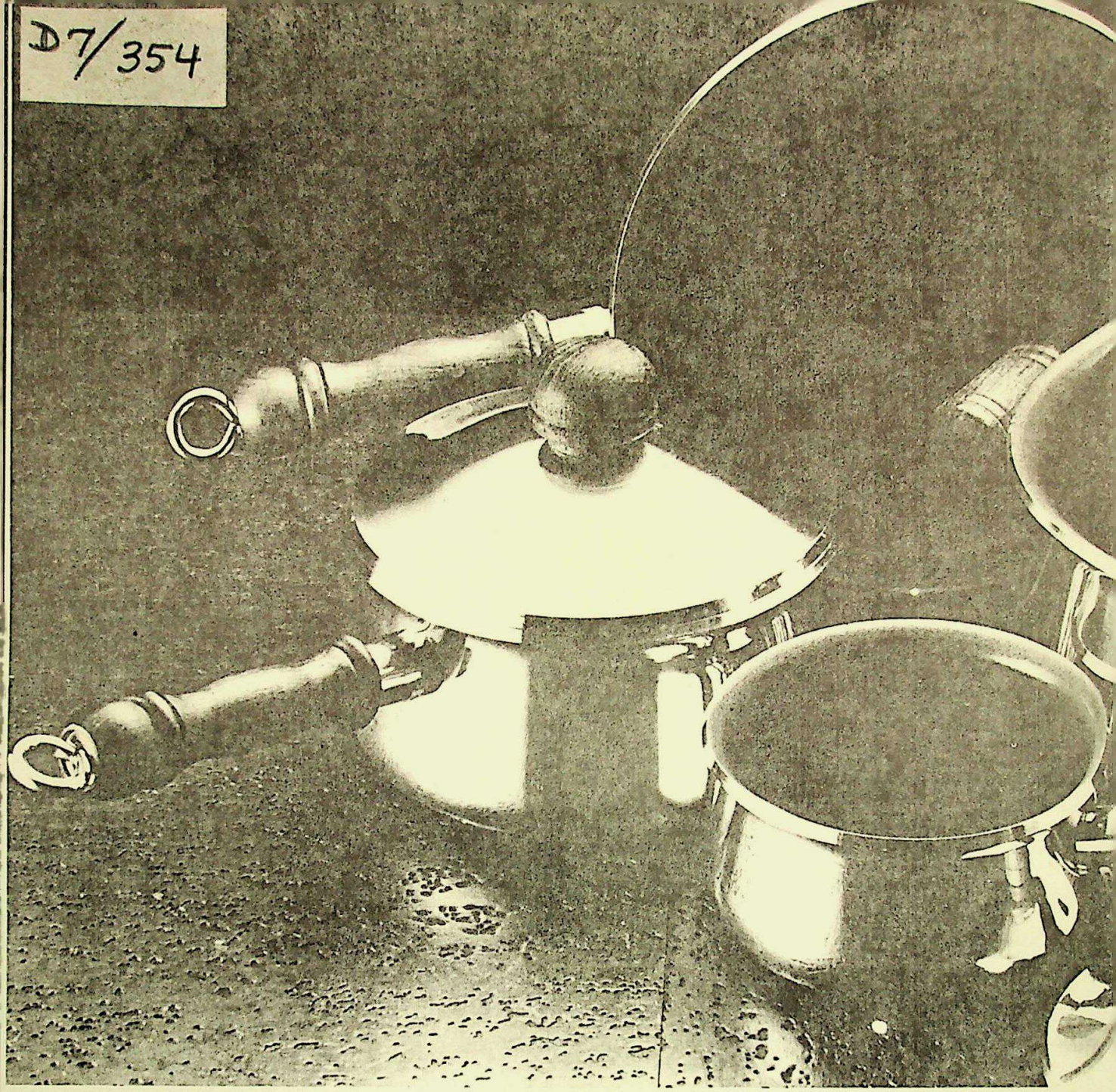
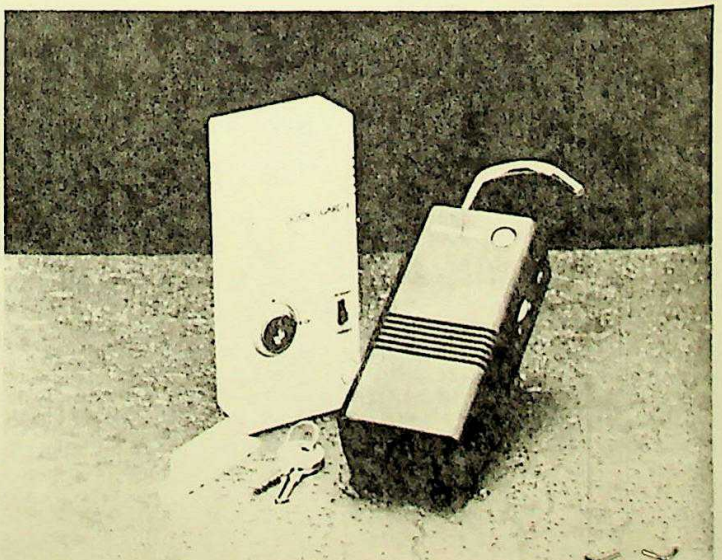


Top: *Thick-plated aluminium "Classic Forge" cookware 7 pc. set with silverstone interior and mirror-finish exterior, teakwood handles and knobs, hang-up rings and drip-free rims.*
Bottom row: *(Left) "Door Guard 3" electronic burglar alarm and "Door Guard" door-knob burglar alarm. (Middle) The Electric Frypan with domed cover and detachable heat-controlling unit. (Right) The "Meyer Chinese Wok" multi-purpose fry-stew-sauté-steam 36cm/14in. Chinese pan complete with domed cover, steam rack and wooden spatula. It's crafted in heavy-gauge aluminium with porcelain exterior and silverstone interior.*



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MAY 1982 p.264

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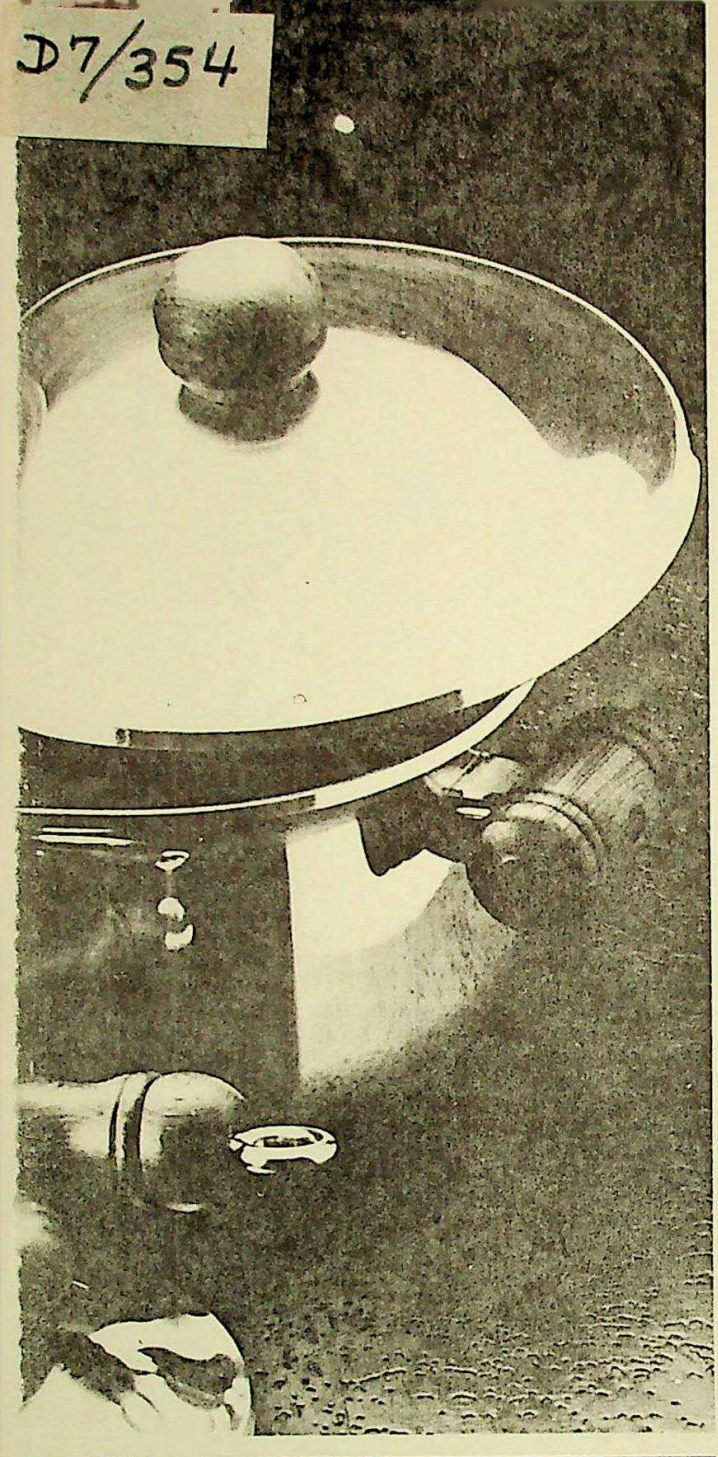

of non-stick alluminium cooking ware which met with tremendous success and won several prizes in design within the first three years of production. One of its prize-winners is the celebrated "Meyer Chinese Wok" — the Chinese frying pan which the company proudly uses to represent its high standard of quality. Meyer's multi-purpose cook-bake-serve-freeze Multiware set also met with widespread commendation.

MAY 1982

Since the production of cookware began, Meyer's sales had been increasing at an annual rate of more than 100 per cent.

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By the end of 1978, an electronic division, under Meyer Aluminium Ltd., was set up. This division concentrated on the production of electronic security products, such as the door guard, burglar alarm, smoke and fire detector and the micro-wave detector.

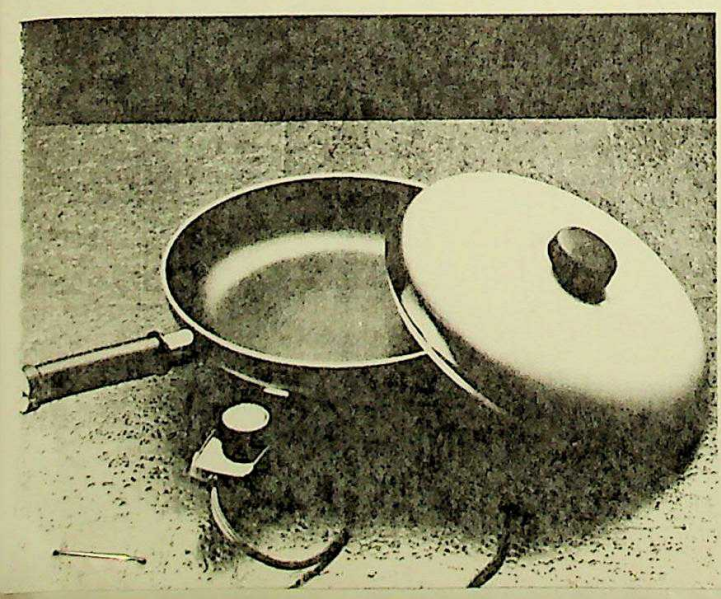
In 1979, Meyer began to produce electrical appliances for the kitchen, which included the party grill, the electric wok, the electric griddle and the electric frypan.

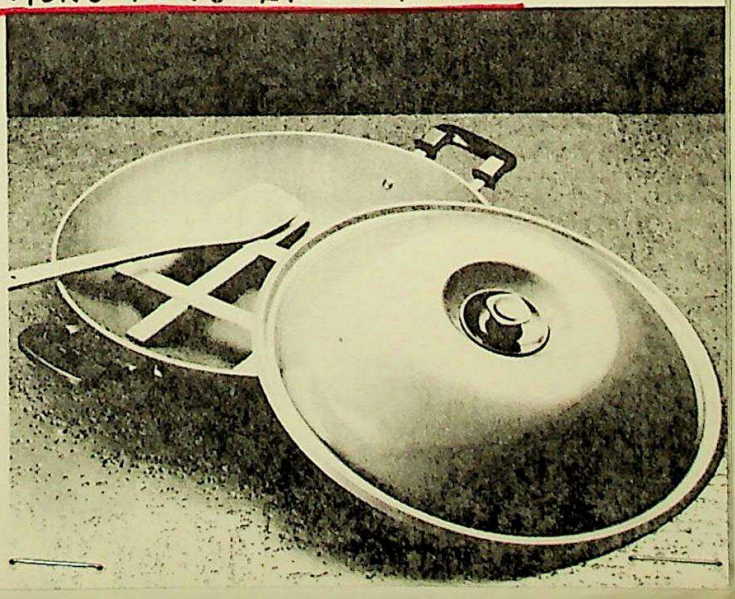
At present, Meyer Manufacturing occupies a total factory area of 200,000 sq. ft. employing 600 workers. It produces about 100,000 pieces of cookware each month, importing aluminium materials from Canada, and teflon coating and porcelain from U.S.A. Its quality products are simply labeled by the brand name "Meyer".
Major markets include U.S.A. and U.K., as well as different parts of Europe.

Meyer attributes much of its success to its strict quality control of standards, and its ability to be flexible and reliable and its reputation for innovation.

Manufacturers like Meyer Manufacturing helped make Hong Kong what it is today. According to 1980 statistics, Hong Kong ranks the 20th largest trading nation in the world, or the 17th largest excluding the OPEC and COMECON countries. With only 0.1 per cent of the world's population, Hong Kong accounts for slightly over one per cent of the world's total trade through its dealings with more than 160 countries and territories around the world.

HONG KONG ENTERPRISE





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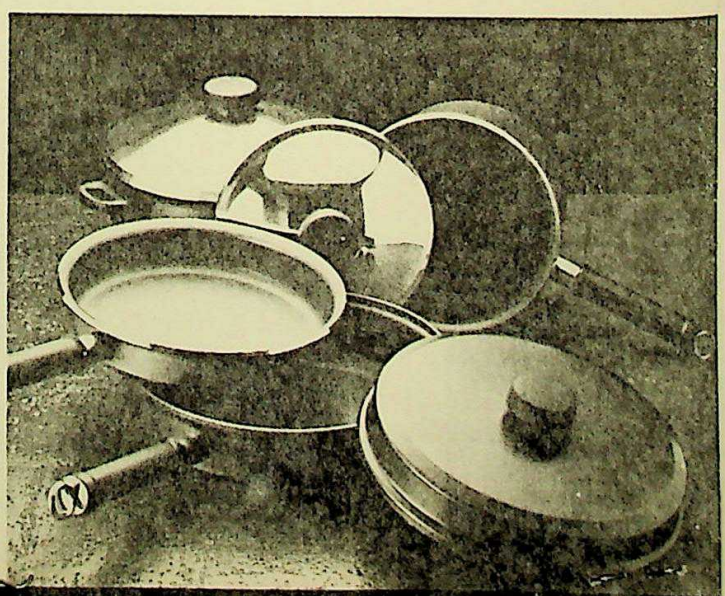
Top large photo: *Multiware "Flora" Deluxe 9-piece set crafted in heavy duty aluminium with Teflon 2 interior and porcelain enamelled exterior, complete with 4 plastic sealers and 2 pot holders.*

Top right, opposite page: *(left to right) "Microtek" solid state microwave detector, Window Alarm (to be used also on doors), and Door Guard 5 (an electronic burglar alarm).*

Bottom row: *(Left) A selection of "Stone Forge" cooking utensils (each item is sold individually). The choice includes a 15 qt. dutch oven, a family frypan and various sizes of saucepans. The utensils are made with thick aluminium base, silverstone interior and cool-to the touch handles. (Middle) The Electric Wok with Teflon 2 interior and adjustable temperature controls. It is totally immersible in water for quick washing. (Right) The Electric Griddle with silverstone cooking surface and various temperature settings.*



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MEYER: A NAME FOR QUALITY PRODUCTS

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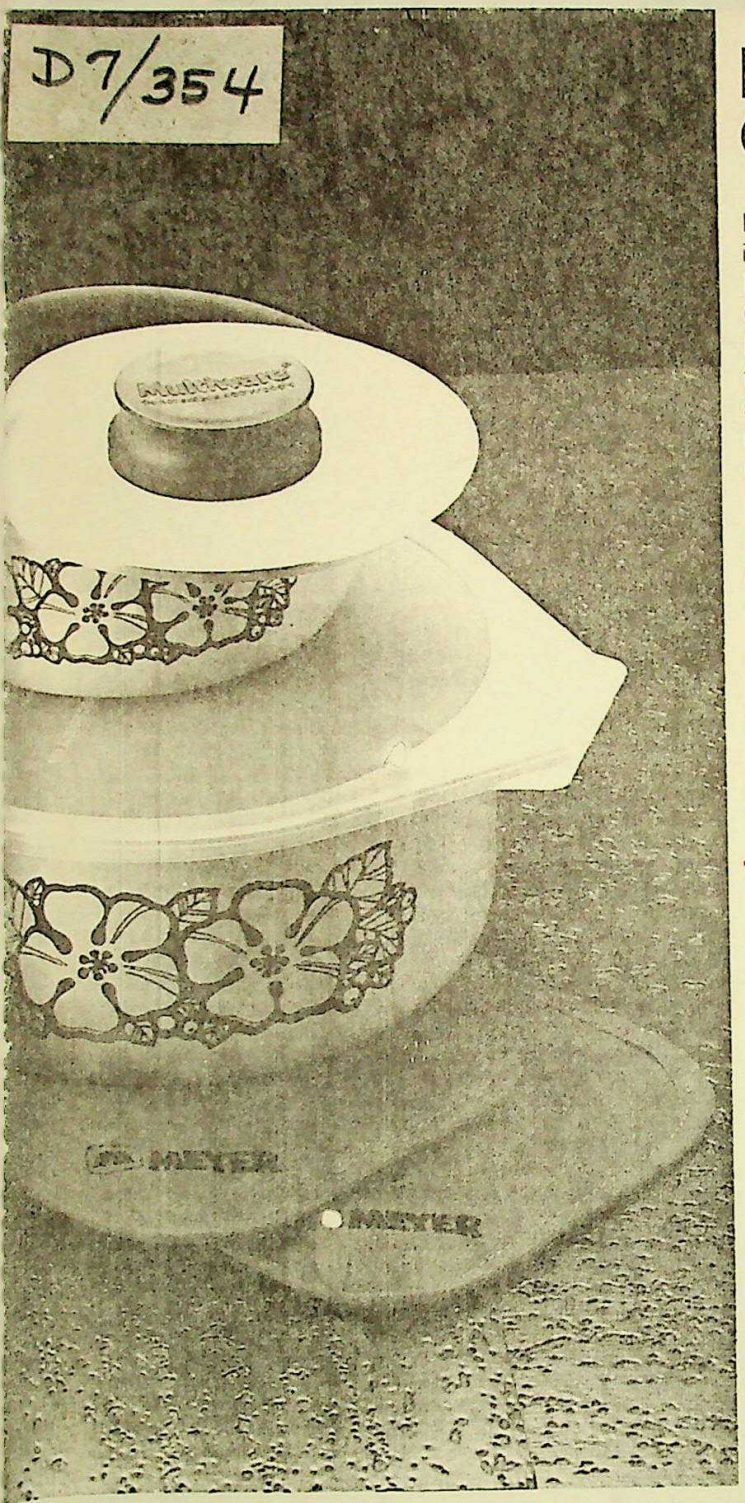
If you are a regular attendant or participant at most international trade fairs such as the Swiss Industries Fair in Basle, the International Houseware Fair in Cologne and the International Spring Fair in Birmingham, where Hong Kong products are often found on display, you probably have come across some high quality and finely-designed cooking ware, electrical appliances and even flashlights and security devices from one of Hong Kong's most renowned manufacturers, Meyer Manufacturing Co., Ltd.

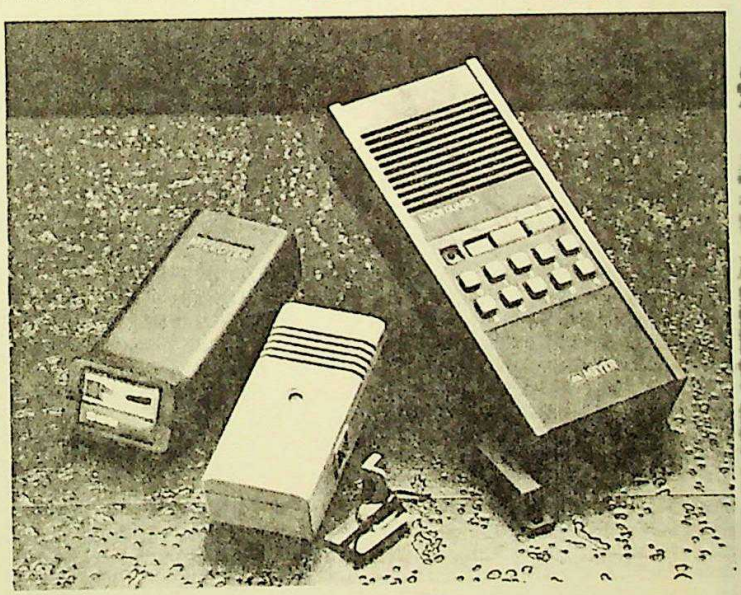
Meyer Manufacturing, which was established in 1951 by the Chiap Hua Group, started out by producing and marketing flashlights under the brand name of "Winchester". Ashtrays and steel hinges were subsequently added to the production line.

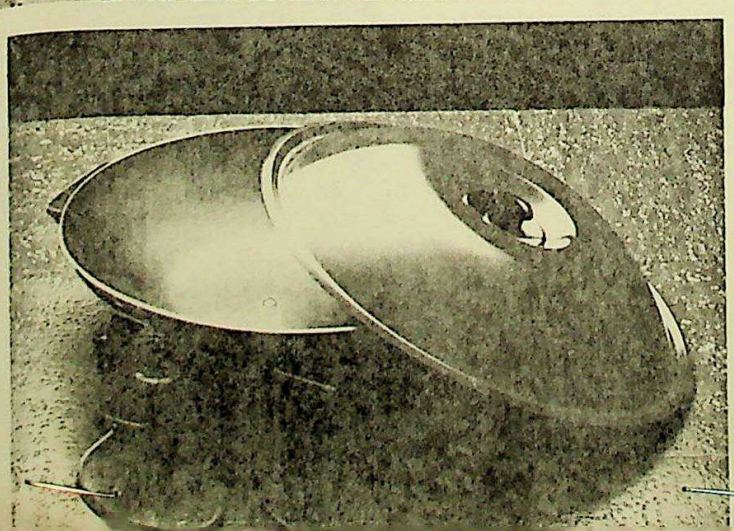
In 1963, its associate company, Meyer Aluminium Ltd. was set up to supply alluminium sheets to the mother company as well as to other domestic buyers and overseas markets.

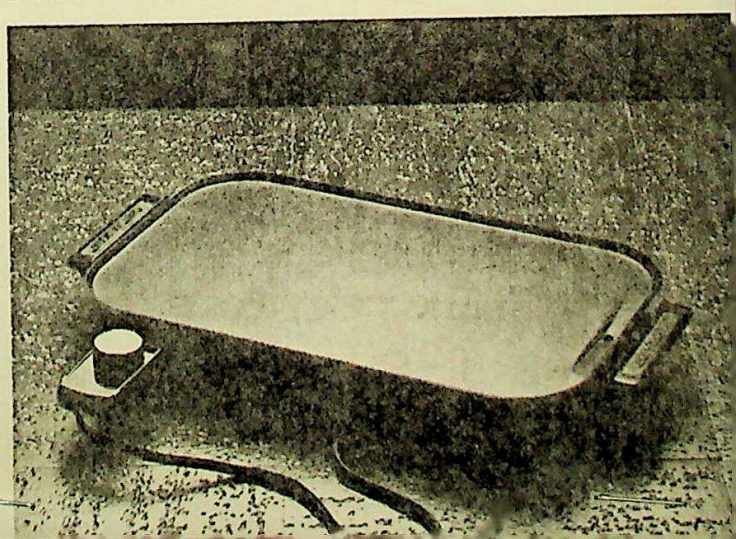
MAY 1982 HONG KONG ENTERPRISE

Photographed by Raymond Li

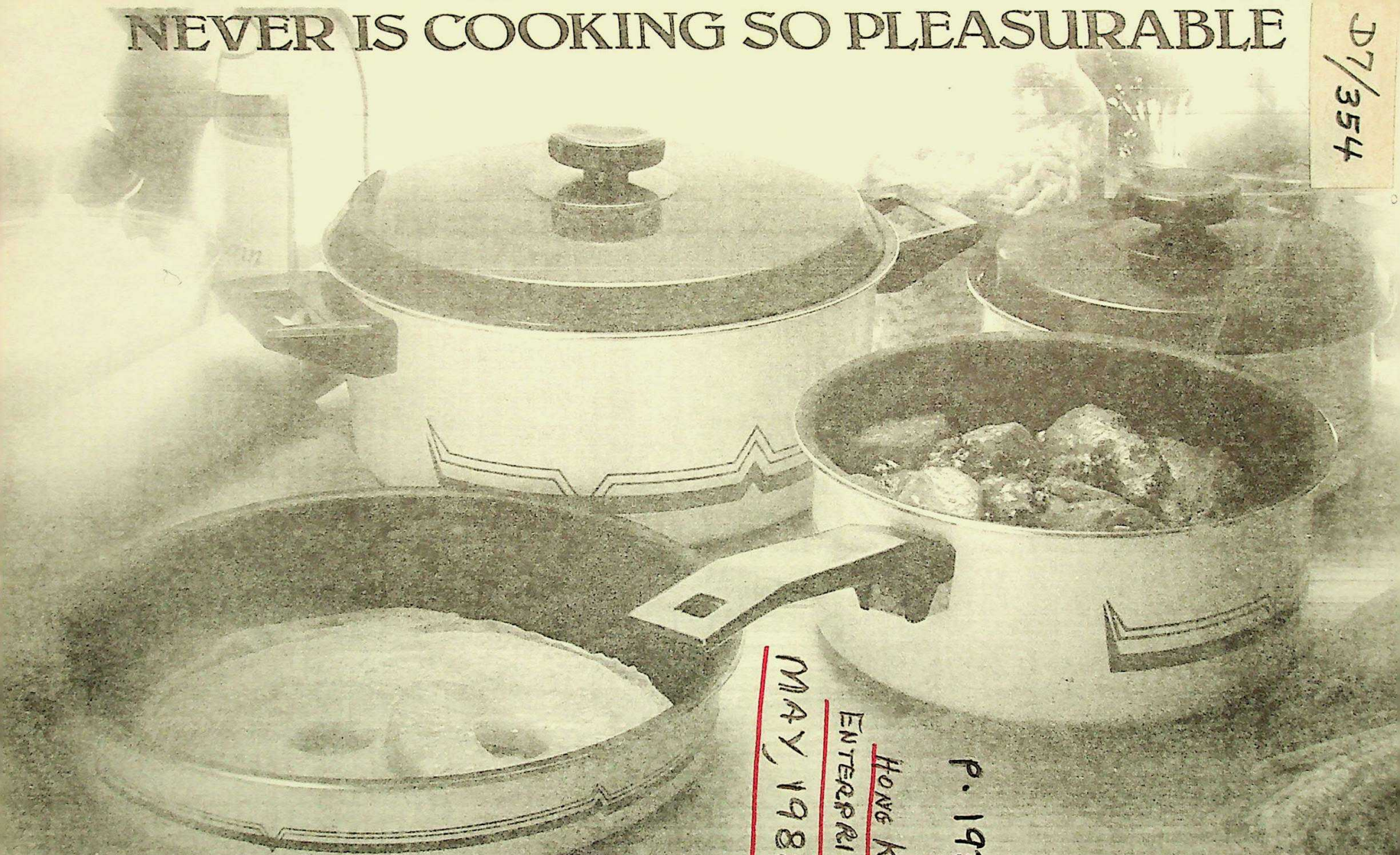








NEVER IS COOKING SO PLEASURABLE



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MAY, 1982

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TINGTAI

WAHCHONG METAL MFG. CO., LTD.

EXCEL

68, Sha Tsui Road, Tsuen Wan, N.T. Kowloon. Hong Kong. P.O. Box K-95678 Tsimshatsui, Hong Kong.
Tel: 0-461411-4 Cable Add.: "TINGTAIFY" Telex: 54947 TICEL HX

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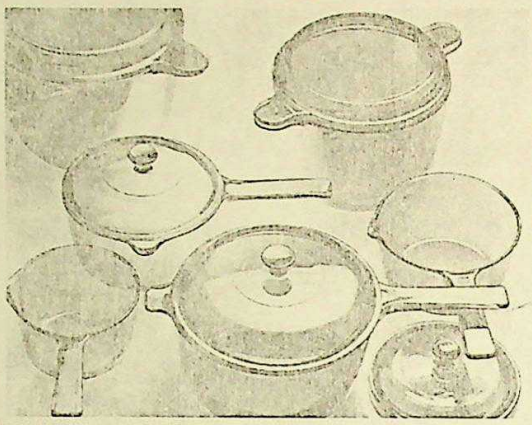
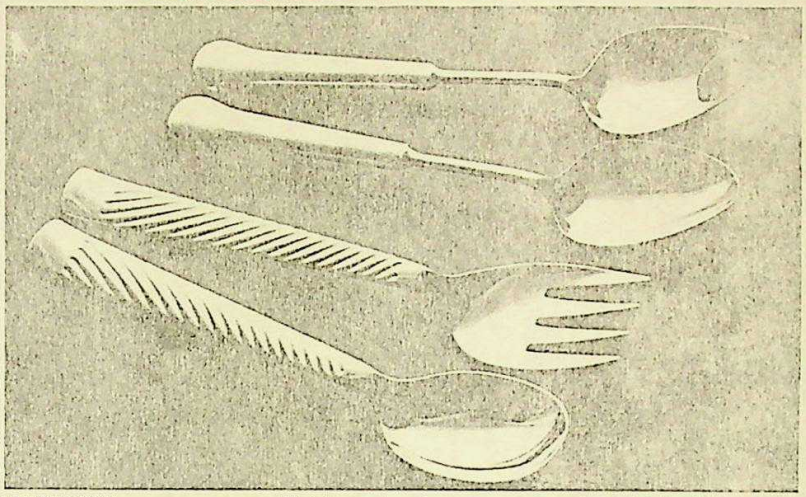
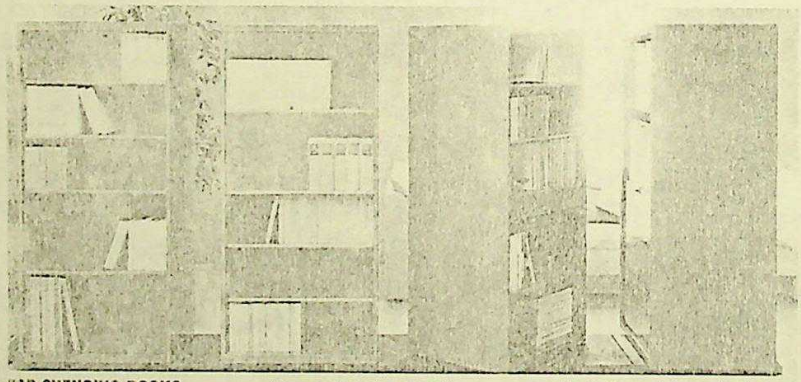
DESIGN 400
APRIL, 1982 P. 23



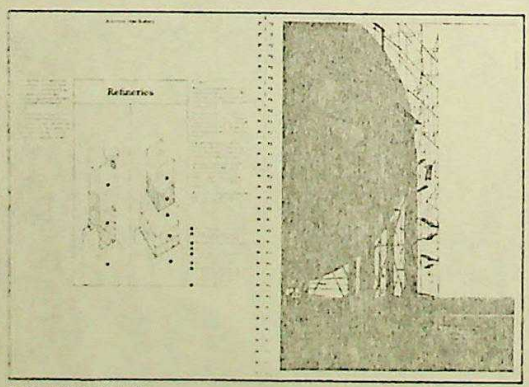
FOR ASTRAL CARROTS
Glassmakers Corning plan to promote this cookware, 'Vision', largely on the grounds that it won't deteriorate with age. It's easy to see why: it's made from a ceramic-based material, calexium, used in the nose cone of America's Space Shuttle. The cookware can be used on direct heat as well as in ovens, freezers, microwaves and dishwashers. The difficulty of moulding calexium makes for standard lids, but, on the plus side, Corning are promising low prices for the range. The colour is clear pale orange – not too exciting, but tops in market research.



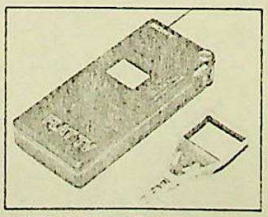
WELCH WORK
Japanese cutlery manufacturer Yamazaki turned to designers from Denmark, the USA and the UK – in the shape of Robert Welch – for its first international collection of stainless steel flatware. Welch produced two ranges. 'Regalia' (foreground) is a development of mirror blanking, and makes almost no waste metal when punched out from sheet; while 'Calibre' (background) is based on eighteenth-century pistol grip knives – but with hollow handles welded on to forged hands. Shown here: the servers from both ranges, (£12.50 a place setting for Regalia, £18 for Calibre) from Robert Welch, The Mill, Chipping Campden, Glouc.



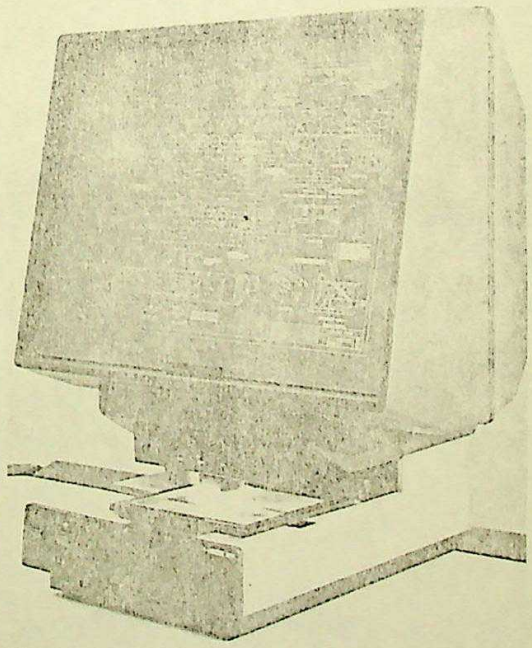
FOR SWINGING BOOKS
This double sided bookcase turns through 360°; each side has different shelf depths and the 180mm 'spacer' makes each cabinet the distance apart that it needs to be to turn. The bookcase is in birchwood or lacquered polyester and was designed by Cini Boeri. Made by Arflex in Italy, it's imported into the UK by Atrium, PO Box 6, Harpenden, Herts.



BROCHURE POWER
John Nash & Friends specialises in designing punchy Nash approach. The company recently recruited a full-time technical writer



BEATING CLIVE FLAT?
Clive Sinclair announced his flat tv over a year ago, but it won't be in the shops for several months yet. Sony, however, didn't announce its higher-priced unit until January this year – but by the end of February it was on sale in Japan. Sony plans



USER POWER
Launched at last month's Drawing Office Show was Imtec's 2001 microfilm reader. Its rather recessive appearance (based on The Design Council Award-winning Imtec 2000) was field tested during 1981. Customer comments change mechanism has been made easier to manage and lighter in weight and instead of the traditional single aperture card there is a dual one which also accepts microfiche. According to Nigel Smith of Imtec,

tive in communicating must use one or the other style as the occasion and times warrant. This specialist in training, career planning and organizational development credits Carl Gustav Jung, Swiss psychiatrist and psychologist (1875-1961), with having initially researched and developed the various communicating styles.

Swan defines the four terms:

- An intuitor focuses on the future, on the long-range implications and consequences of ideas presented to him or her.
- A thinker uses logic and analytical processes to weigh past data in the light of present circumstances to predict the immediate future before making a decision.
- A feeler, with time orientation mainly in traditional values, emphasizes personal relationships and is particularly sensitive to the impact of decisions on people's everyday lives.
- A senser, focused on the present, is immediate in decision-making because greatest value is placed on taking action.

n the general population, ording to Swan, there are fewer intuitors — perhaps y one or two of every 10 — n those oriented to other les.

E OBSERVES, "People have a balance of styles, a

MARCH 29, 1982

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primary style and a backup style; it's the interaction that determines their total approach to the world."

If the forward-looking, conceptually oriented intuitor uses that style to excess, Swan contends, he or she could be perceived as a "blue-skying," indecisive visionary. An analytical, logical and systematic thinker, overusing that style, could become indecisive and pedantic and be perceived as cold, distant and calculating.

A warm, empathetic and sensitive manager, if using that style to excess, may be seen as manipulative or as making decisions too subjectively. An action-oriented, decisive senser, using that style to excess, may be perceived as not trusting them and having a tendency to act impulsively.

Swan continues: "We can't change our personality, but we can modify our style to suit a specific situation. I put no value-judgment on whether one style is better than another, except in the context of its effectiveness in a particular set of circumstances.

"Most attempts at influencing others seek to minimize

Continued on next page

AMERICA COMES TO CORNING.

To sell the most microwave cookware you can sell, you've got to stock what people want most. And that means Corning.

Unlike plastic or paper, CORNING® Microwave cookware will never burn, warp, scorch, discolor or absorb food odors. Ever.

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PAGE 1

How Do You Communicate?

By SAM FEINBERG

There are intuitors, thinkers, feelers and sensers, each with a particular style of communications. No one is strictly one style or another, and "each of the styles can serve a useful function," says a psychologist and management consultant.

WHETHER a person is president of the United States or head of a corporation, he or she ideally should be sufficiently flexible to call upon, as circumstances suggest, four basic styles of communication: 1) intuitor, 2) thinker, 3) feeler, 4) senser.

William S. Swan, psychologist and president of Swan Consultants, says any person

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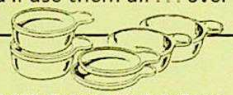
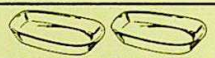
Little Dishes are great little helpers in your kitchen, dining room, or at a party. You'll use them all . . . over and over . . . in so many ways.

P-14 14-Oz. Covered Oval Casserole (Casser-ette)



P-158 Grab "4" It Set (Four 15-Oz. Bowls w/plastic covers)



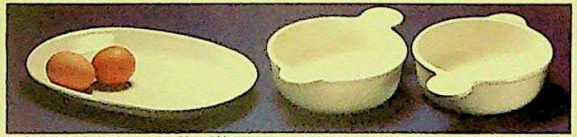
P-140 Two Sidekick Dishes (6¾" x 4½")

P-185 Two 6" Square Snack-It Dishes

P-150 Two 15-Oz. Grab-It™ Bowls

P-190 Grab-A-Snack Set (one Snack-It Dish and one Grab-It Bowl w/plastic cover)

Coming Attractions (Fall '82)

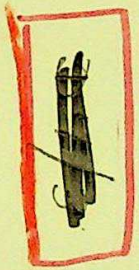


P-811 Main Plate (11" x 8")

P-240 Grab-A-Meal (24-Oz. Bowls)

Rec'd. 6-9-84

Dated 3/82



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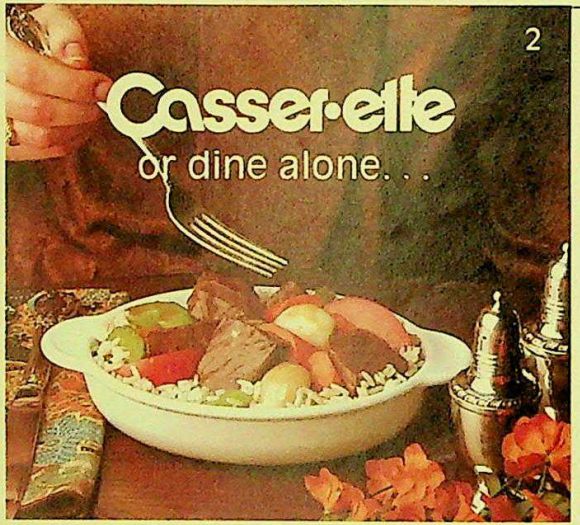

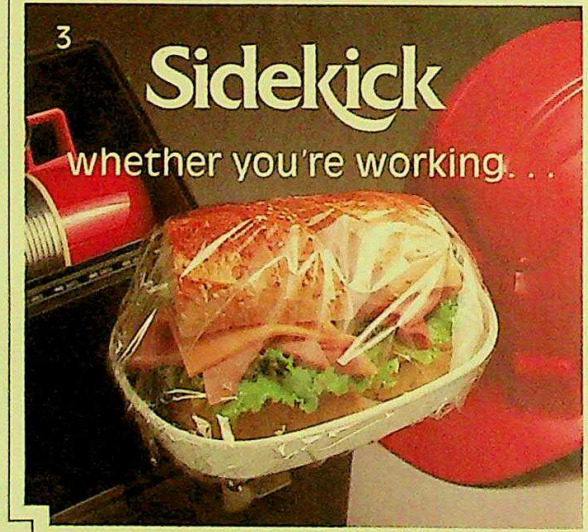

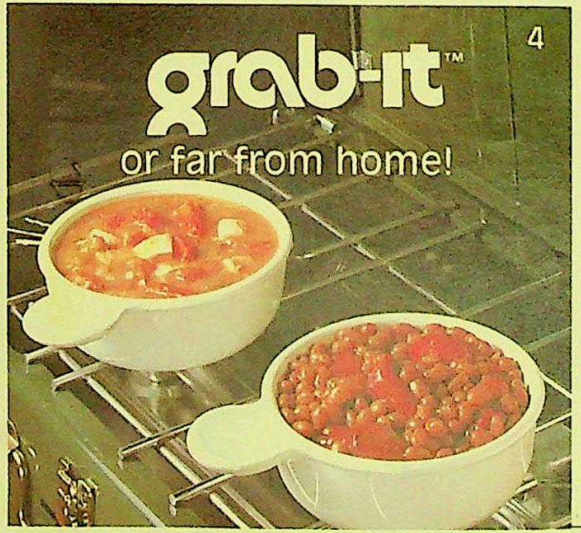

CORNING WARE®

Little Dishes

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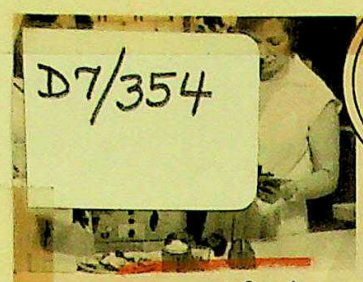


GH REPORT

NEW KITCHEN APPLIANCES

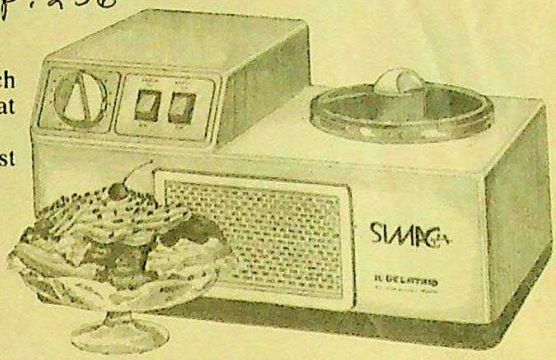
We tried these and like them—you will too

Nov. 1981

p. 236

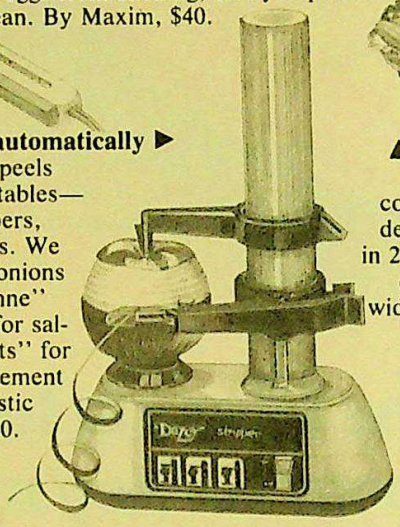
◀ For perfect omelets every time: There's no guesswork with this 9-inch aluminum pan with built-in thermostat that holds temperature at 325°F. Omelet cooks evenly, quickly—in just 45 seconds. SilverStone surface keeps eggs from sticking, easily wipes clean. By Maxim, $40.

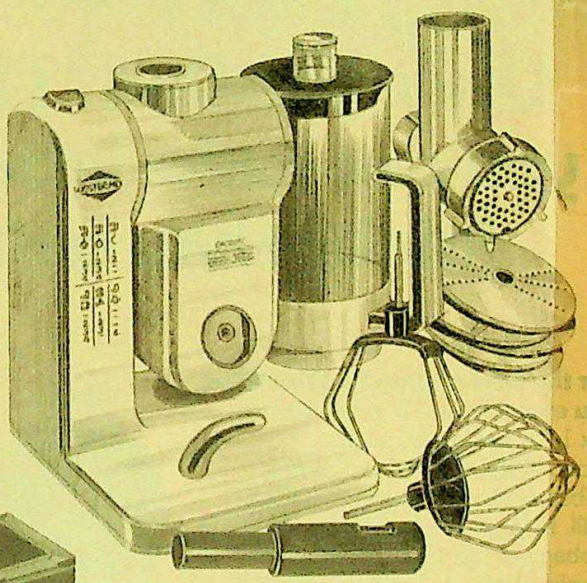
GOOD HOUSEKEEPING

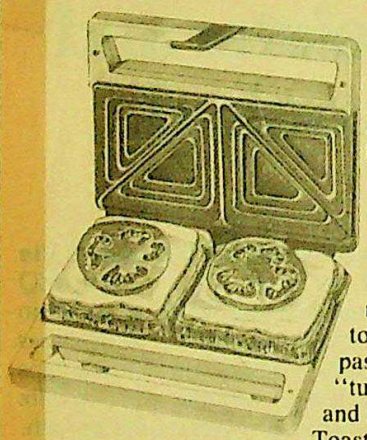


▲ Now—you can make ice cream in 20 minutes! Without the fuss of salt and crushed ice this self-cooling ice-cream maker produces a quart of smooth, delectable ice cream, sherbet, ice milk, frozen yogurt in 20 to 25 minutes. Just pour in fresh ingredients, turn on the machine. Exceptionally well made, it's 18¾" wide, 12½" deep, 10" high. Il Gelataio by Simac, $400.

Peel potatoes—and more—automatically ▶ This unique electric appliance peels most firm-flesh fruits and vegetables—apples, pears, lemons, cucumbers, avocados—in about 20 seconds. We used it, too, for "shoestring" onions and potatoes for frying; "julienne" strips of carrot, green pepper for salad garnishes; citrus-peel "twists" for drinks. Comes with five replacement stainless-steel blades, rigid plastic dust cover. Dazey Stripper, $50.

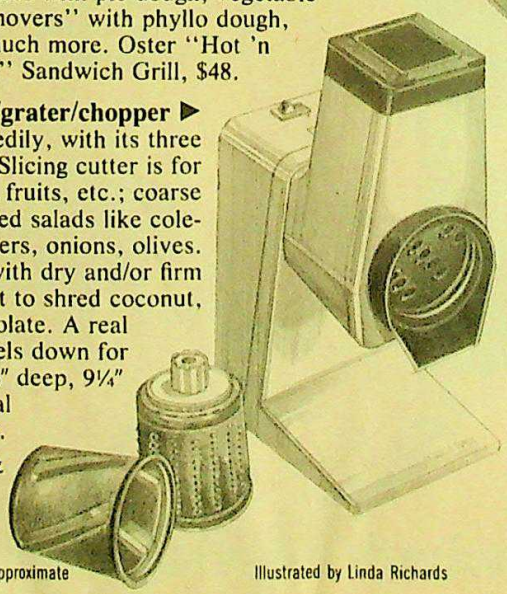






◀ Fantastic toasted-sandwich maker Like turnovers, sandwiches have filling sealed inside, making toasty hot, delicious "packages." Put bread on bottom plate of grill, top with filling, add another bread slice, close grill, and your sandwiches (two, halved) are done in two to five minutes. Make hearty meat or cheese-tomato sandwiches using bread, fruit pastries with pie dough, vegetable "turnovers" with phyllo dough, and much more. Oster "Hot 'n Toasty" Sandwich Grill, $48.

Easy-to-use slicer/shredder/grater/chopper ▶ It does it all, speedily, with its three cutter drums. Slicing cutter is for vegetables, potatoes, fruits, etc.; coarse cutter for shredded salads like coleslaw, or chopping peppers, onions, olives. Fine cutter takes over with dry and/or firm foods, when you want to shred coconut, grate bread crumbs, chocolate. A real plus: food chute swivels down for compact (5" wide, 8" deep, 9¼" high) storage. General Electric Meal Fixer, $48.



▲ Five-in-one food-preparation system It's a mixer, blender, slicer/shredder, meat grinder, dough kneader—and is compact too! The multi-use motor arm swivels into five positions—shown here, it is swiveled down in its most compact position, so it is only 10½" high. The system comes with two stainless-steel slicing disks; potato-grating disk; two shredding disks; meat-grinding accessories; 3-cup glass blender container; a stirrer for mixing, and a whisk for beating egg whites; 4-quart plastic bowl and dough hook (not shown). Beautifully designed, easy to use and to clean—simple to disassemble, attachments are dishwasher-safe. By West Bend, $220.

INSTITUTE/APPLIANCES & HOME CARE
RUTH LAUMAN: ASSOCIATE DIRECTOR

Photographed by Carol Friedman All prices approximate Illustrated by Linda Richards

18/10 Stainless Steel Cookwares

D7/~~05~~ 354

Series 40000

Aluminium-clad Bottom

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HONG KONG ENTERPRISE P. 1
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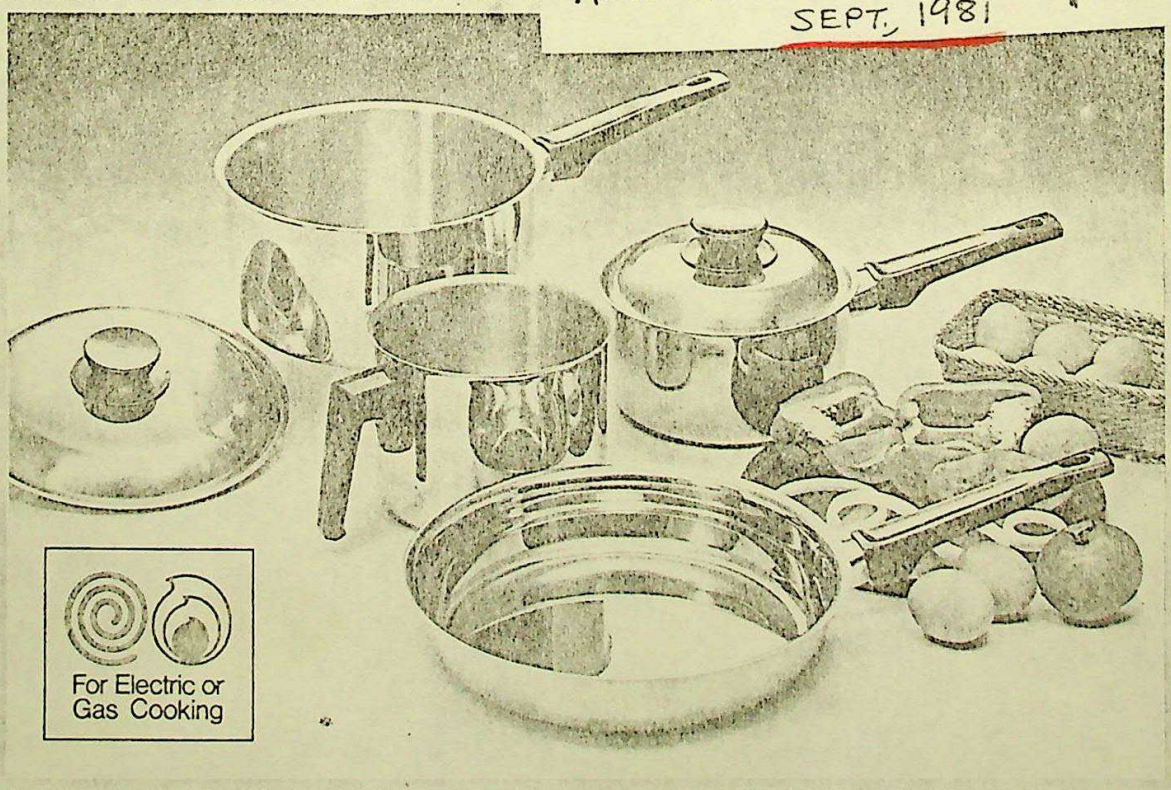

For Electric or Gas Cooking

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P.3

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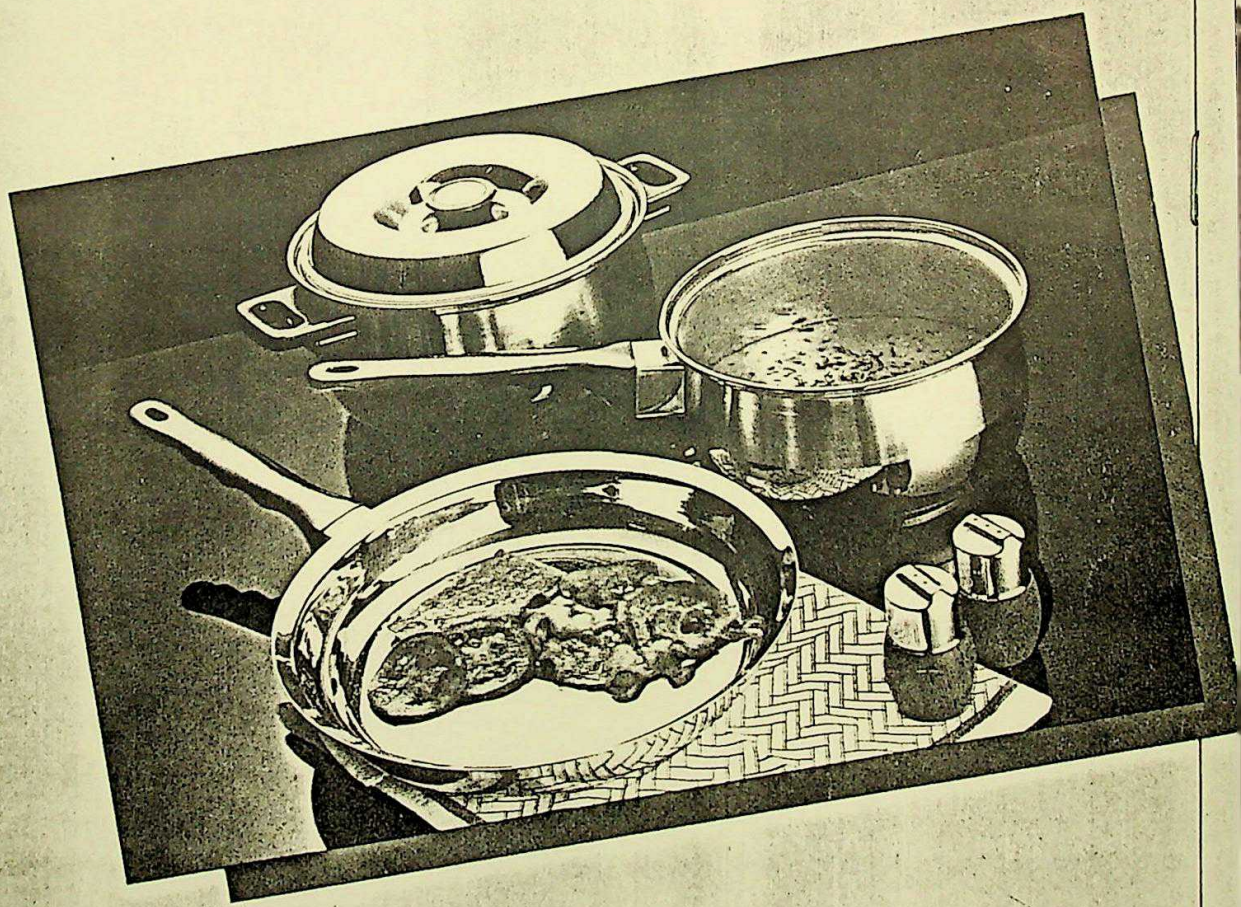

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Villeroy & Boch gourmetware...20% off

Amapola... the best dressed cooking, gourmet and oven-to-tableware, all dishwasher safe. Classy coordinates in creamy white porcelain with an enchanting flower pattern. Save now on dinnerware sets and ceramic cookware and metal cookware sets.
Gourmetware... think of them as beautiful servers you cook with.

A. 10" quiche dish.
Reg. 36.50, **29.20**

B. 2½-qt. gourmet baker.
Reg. 46.25, **37.00**

C. 2½-qt. covered oval casserole. Reg. 110.00, **88.00**

D. 7-pc. enameled steel cookware set... so beautiful, you may never take them off the stove. Includes: 1.4-qt. saucepan with lid, 1.8-qt. saucepan with lid, 4.3-qt. stewpot with lid and 9½" skillet. Set includes 3 lids only. Lid for 4.3-qt. stewpot also fits 9½" skillet.
Reg. 210.00, **168.00**

E. *20 pc. service for 4.
Reg. 290.00, **232.00**
**45-pc. service for 8.
Reg. 721.00, **576.80**

*20-pc. set includes 4 each: dinner plate, salad plate, cereal/soup, cup and saucer.
**45-pc. set includes 8 each: dinner plate, salad plate, cereal/soup, cup and saucer plus 1 each: covered sugar, creamer, 12½" round platter and 7½" vegetable bowl.

page 2
Catalog rec'd. 4-24-81

Bloomingdale's Summer Celebrations

another copy in ~~D 7/47~~

Catalog in Bloomingdale Box D 7

D7/354
MARCH, 1981

Save $9.55 on this new Baker-In-A-Hammock from Corning and get $2.00 in Dole® and Bumble Bee® coupons.

MARCH, 1981 GOOD HOUSEKEEPING p. 209

This versatile new serving set contains a 3-quart PYREX® baking dish in a snap-on canvas hammock and a hardwood frame.

A $24.50 retail value, yours for $14.95 and any 3 labels from Dole Pineapple and/or Bumble Bee Tuna.

Order Form

Dole-Bumble Bee Offer, Dept. G, Lubbock, Texas 79491

Please send me the Corning Baker-In-A-Hammock, $2.00 worth of Dole® and Bumble Bee® store coupons and the recipe booklet. Enclosed is my check or money order for $14.95 plus three complete labels from Dole Pineapple and/or Bumble Bee Tuna.

Name (Please Print) _____

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City _____ State _____ Zip _____

Offer void where prohibited by law, taxed or otherwise restricted. Price quoted includes cost of delivery. Allow 4-6 weeks for delivery. Offer valid only in U.S.A. Texas residents please add 5% sales tax.

Offer Expires: October 31, 1981

Send us this order form with the required proofs of purchase, three labels, and your check or money order for $14.95. We'll send you the Corning Baker-In-A-Hammock plus $2.00 worth of coupons good on Dole Pineapple and Bumble Bee Tuna & Salmon purchases, and a brand new booklet of 30 recipes created just for the Baker.

Offered by Castle & Cooke Foods, 50 California St., San Francisco 94111. PYREX is a Registered Trademark of Corning Glass Works, Corning, NY 14830

continued from page 208

4. Slice 6 large strawberries lengthwise in half; reserve for garnish. Thinly slice remaining strawberries; set aside. In small bowl with mixer at medium speed, beat heavy or whipping cream, vanilla, and 2 tablespoons sugar until stiff peaks form.

5. Gently unroll cooled cake. Spread top of cake evenly with whipped-cream mixture; top with sliced strawberries. Starting at same narrow end, reroll cake without towel. Place roll, seam-side down, on platter. Lightly sprinkle roll with confectioners' sugar. Garnish top of roll with strawberry halves. Makes 12 servings.

CALVES' LIVER BONNE FEMME

The home-style way—pan-fried with bacon, tomato, and onion

½ pound small white onions
water
4 slices calves' liver, each cut ½ inch thick (about 1 pound)
2 tablespoons all-purpose flour
1 teaspoon salt
⅛ teaspoon pepper
ground ginger
6 slices bacon
1 tablespoon honey
1 medium tomato, cut into 8 wedges
parsley sprigs for garnish

ABOUT 1 HOUR BEFORE SERVING:

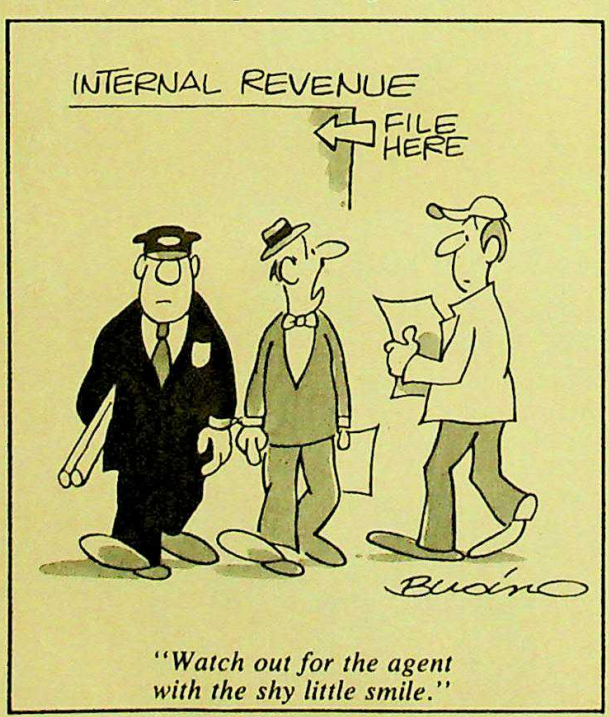
1. In 2-quart saucepan over high heat, heat onions and 1 inch water to boiling. Reduce heat to medium-low; cover and cook 10 to 15 minutes until onions are fork-tender. Drain onions; set aside. Trim any membrane from calves' liver. On sheet of waxed paper, mix flour, salt, pepper, and ⅛ teaspoon ginger; use to coat liver slices.

2. In 12-inch skillet over medium-low heat, cook bacon until browned. With slotted spoon, remove bacon to paper towels to drain.

3. Pour off all but 2 tablespoons bacon drippings from skillet. In drippings remaining in skillet, over medium-high heat, cook onions until well browned, shaking skillet frequently. With slotted spoon, remove onions to small bowl; set aside. Meanwhile, in cup, mix honey, ½ cup water, and ⅛ teaspoon ginger; set aside.

4. In drippings remaining in skillet, over medium heat, cook liver slices about 4 minutes, turning once, until crisp and browned on outside and delicate pink inside (medium done). (Don't overcook, or liver will be tough.) Remove liver to warm large platter; keep warm.

5. Return onions to skillet; add honey mixture, stirring to scrape brown bits from bottom of skillet. Add tomato wedges; heat through. Arrange vegetables on platter with liver. Place bacon slices on liver. Garnish platter with parsley sprigs. Makes 4 servings.



"Watch out for the agent with the shy little smile."

CINNAMON-CREAM PIE

Spectacular version of the famed Bavarian pie with a sweet spiced flavor surprise

1½ cups chocolate-wafer crumbs (about 30)
6 tablespoons butter or margarine, melted
3 eggs, separated
1¼ cups milk
sugar
½ teaspoon ground cinnamon
⅛ teaspoon salt
1 envelope unflavored gelatin
1 teaspoon vanilla extract
½ cup heavy or whipping cream
Chocolate Curls (page 212) for garnish

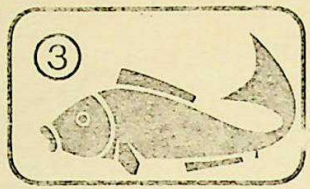
EARLY IN DAY:

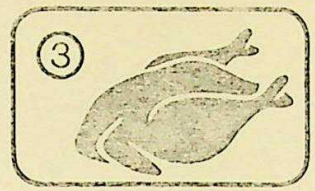
1. In 9-inch pie plate with spoon, mix well chocolate-wafer crumbs and butter or margarine. With back of spoon, evenly press crumb mixture onto bottom and side of pie plate.

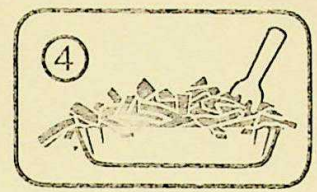
2. In small, heavy saucepan with wire whisk or fork, mix egg yolks, milk, ¼ cup sugar, cinnamon, and salt; sprinkle gelatin over mixture. Cook over low heat, stirring constantly, until gelatin is completely dissolved and mixture is thickened and coats a spoon. Remove saucepan from heat; stir in vanilla.

3. Refrigerate until mixture mounds when dropped

D7/354



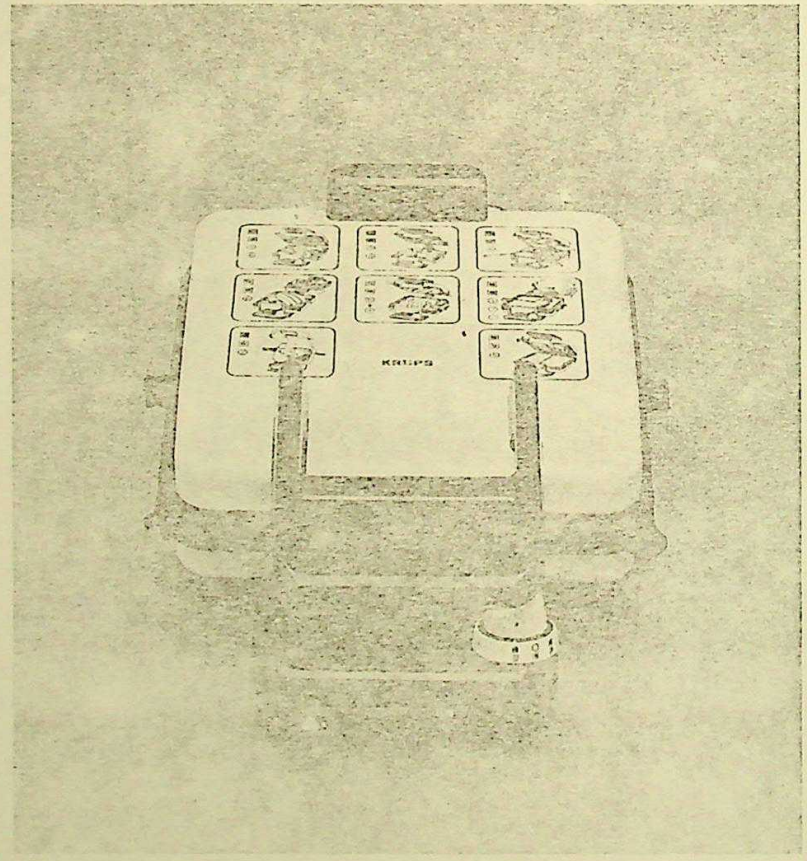




Die Friteuse in ihrer Anwendungsbreite: Obst/Gemüse, Fisch, Geflügel, Pommes frites, Wurst und Fleisch.

FORM 94 p. 90

FEB → 11-1981



OVER ↓

Die Vielseitigkeit

Friteusen, noch mehr jedoch das Grill-System 2002 sind Geräte mit großer, zum Teil unbekannter Anwendungsbreite. Dieser Vorteil der Vie-

Die richtige Bedienung

Vielfalt in der Anwendung bedingt zumeist Verstelleinrichtungen und unterschiedliche Einstellmöglichkeiten. Gute Rezepte können mit

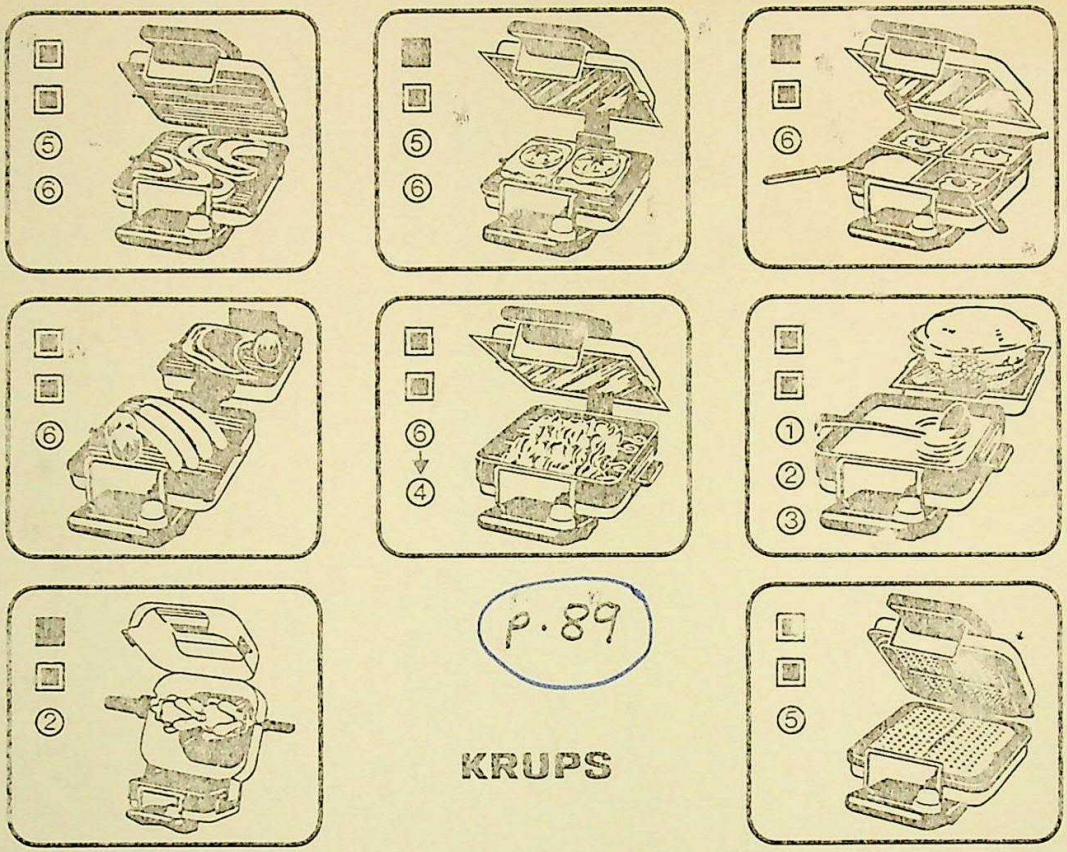
Das dekorative Element

Friteuse und Grill weisen relativ große äußere Mantelflächen auf. Diese Flächen waren bislang eintönig gestiert. In letzter Zeit wurde in zunäh-

Piktogramm-Dekor

D7/354

FORM 94 FEB 11-1981



P.89

KRUPS

Kontaktgrillen
Partygrillen
Rotationsgrillen

Grilltoasten
Casserole

Raclette
Kochen und Warmhalten
Waffelbacken

Die Aufgabenstellung

Wie kann die Vielseitigkeit eines vielseitigen Gerätes noch deutlicher herausgestellt werden? Wie kann die Bedienung eines Gerätes optimiert werden, bzw. die Gefahr einer möglichen Fehlbedienung verringert werden?

Diese Fragen stellten sich für Krups insbesondere für zwei Geräte, die bereits seit einiger Zeit auf dem Markt sind: Das Krups Grill-System 2002 und die Krups Comfort Friteusen.

Die Lösung ist das Piktogramm-Dekor.

Piktogramme bieten sich deshalb an, da sie international verständlich sind und einen hohen Aufmerksamkeitswert erzielen.

Was wird dadurch erreicht?

- O Es vermittelt die *Anwendungsbreite* des Gerätes.
- O Es zeigt für alle Anwendungen die *richtige Einstellung*.
- O Es ist ein *dekoratives Element* [illegible] großen Mantelflächen.

OVER →

D7-354

Warming Trays and Egg Cookers

(A) Salton "Hot Basket" Model BH2. Keeps buns, rolls, toast, baked potatoes hot for hours. Fill "water well" to create moisture and restore "just-baked" freshness. Cane finish, see-thru amber cover. Tongs. 4 lbs.
617423AAL1374 ..... $21.95

(B) Salton "Epicure" Hotray® Model 140. Hand-rubbed walnut inlay panels in aluminum frame; walnut handles. Adjusts from room temperature to 265°F. "Off" position. "Hot Spot" for beverages. 26½x13½". 10 lbs.
172219AAL3742 ..... $54.95

(C) Salton "Dinnermate" Hotray® Model 132. Adjustable heat control with "off" position. Dual temperature "Hot Spot". Solid walnut handles; satin aluminum frame with walnut inlay sides. 24¼x11¼". 9 lbs.
172197AAL2863 ..... $44.50

(D) Salton "Riviera" Hotray® Model 127. Keeps foods and beverages piping hot for hours. Temperature adjusts from 160° to 265°F. "Hot Spot" stays 40° hotter. Aluminum frame, walnut handles and trim. 27x9". 8 lbs.
440418AAL2234 ..... $34.95

(E) Salton "Gourmet" Hotray® Model 121. Thermostatic temperature control adjusts from 160° to 260° F. Radiant glass grid design. Walnut inlays in satin aluminum frame, solid walnut handles. 19x9¼" overall. 5 lbs.
172170AAL1734 ..... $26.50

(F) Bissell Warming Tray Model 151. Uniform heat over the entire non-breakable metal surface. Lighted on/off switch. Keeps a casserole or hors d'oeuvres hot for hours. Hardwood handles. 4' removable cord. 20½x11". 5 lbs.
975397BX996 ..... $15.95

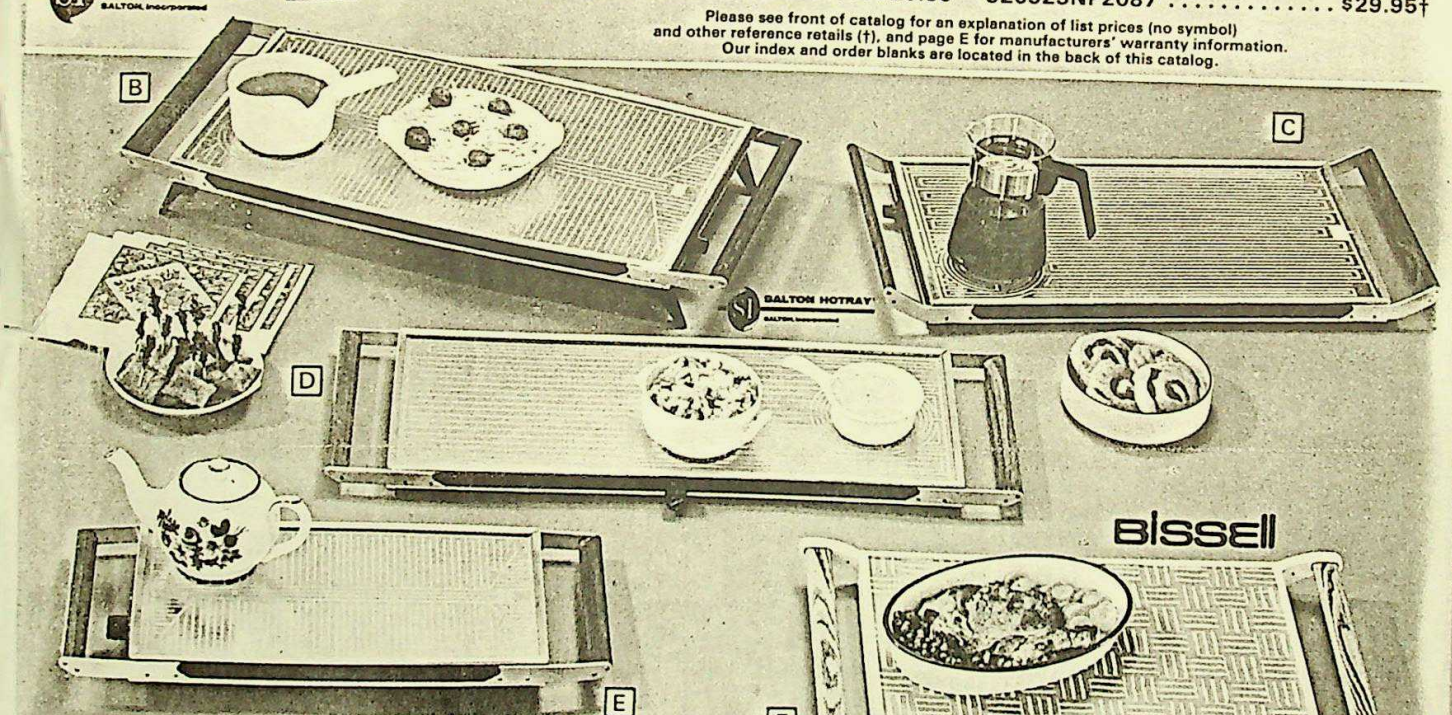
(G) Sunbeam Automatic Egg Cooker Model 23-10. Cooks up to 8 eggs at one time, poacher attachment for up to 4 eggs. Signal light indicates when eggs are done. Water measuring cap in plastic lid. 3 lbs.
182893XU1997 ..... $28.95

(H) Oster Egg Cooker/Poacher Model 579-16. Cooks 1 to 8 eggs soft to medium, or poaches 4 at once. Thermostat control. Signals when eggs are ready. Poacher has no-stick surface. Glass cover. Almond. 4 lbs.
926264AJT1884 ..... $29.95

(J) Sunbeam "Egg-Cetera" Automatic Egg Cooker Model 23-23. Cooks 2 eggs quickly—just the way you like them. Poacher attachment for 2 eggs. Yellow base, see-thru cover. Comes with recipe book. 2 lbs.
692557XU1267 ..... $18.95†

(K) Presto EggsEveryWay Egg Cooker Model 04631. Cooks hard or soft boiled eggs, fries, scrambles, poaches, makes omelets, and egg custards. Hard surface finish for easy cleaning. Lexan cover. 5 lbs.
926523NP2087 ..... $29.95†

Please see front of catalog for an explanation of list prices (no symbol) and other reference retails (†), and page E for manufacturers' warranty information. Our index and order blanks are located in the back of this catalog.



Hotrays® keep foods and beverages serving hot for hours

All Egg Cookers Come With Poacher Attachment

Best p.246 1980

D 7/354

May, 1980
Tableware International
page 16

NEW PRODUCTS

continued from previous page

1

1 A selection of silver-plated items from Pepper & Hope's 'Continental' range of simple modern shapes

2 The first piece to be launched in Mancioli's 'Medicea' range is this 'Fiaschetta' (pitcher) with a blue underglaze decoration – typical of the Medici period. Mancioli plans a programme of limited edition items in this style

3 'Country Lane' – a new giftware collection from Poole Pottery – features minutely detailed and finely coloured plants. 'Country Lane' is now being extended to tableware

4 New from Biltons Houseware is the versatile 'Glasbake' range of glassware dishes manufactured by the Jeannette Corporation of USA. Each oven-safe dish comes with a plastic fibre 'Wickerware' heat resistant carrier

5 J G Durand has brought out a second decoration for its popular 'Tivoli' smoked water set. The jug and tumbler in the foreground show the new 'Marais' decoration and the two tall glasses feature the popular 'Moisson' pattern

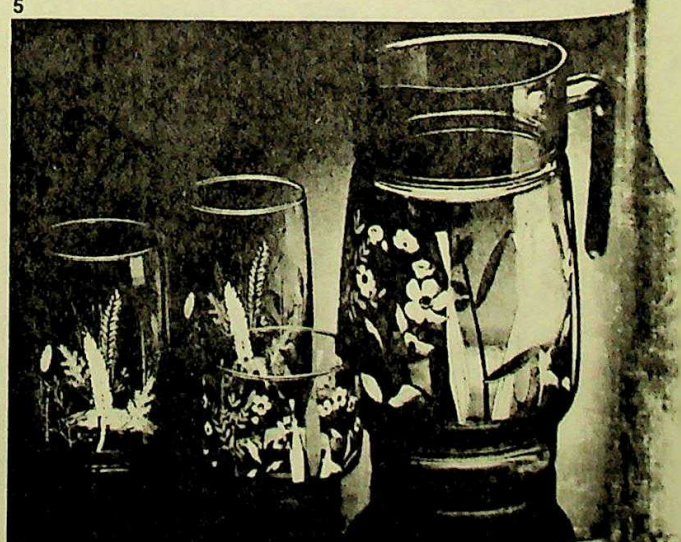
continued on page

2

3

4

5



HFD'S HOUSEWARES CALENDAR • 1980

May		Closing Date:
12	**San Francisco Gourmet Pre-Show Guide** ..... May 6 Section 2–*Special Focus on Cutlery (Bonus distribution at Merchandise Mart) Coated Stock Available ..... April 14	
19	**San Francisco Gourmet Opening Day** ..... May 13 Coated Stock Available ..... April 21	
19	**Floor Care** ..... May 13	
26	**San Francisco Gourmet Show Wrap-Up** ..... May 20	
26	**Convection Ovens Special Feature** ..... May 20 Coated Stock Available ..... April 28	

Supplement to HFD: Retailing Home Furnishings
1980
April 28, 1980
Supplement to HFD
D7/8 354

The new Copper Core Paul Revere Signature Collection just started a revolution.

And it's little wonder! The revolutionary concept of this second Signature Collection gives your customers the choice they've been asking for. All the superior cooking qualities of the original Paul Revere Signature Collection with an easy-to-care-for stainless steel finish.

Each piece has a solid copper core that spreads heat quickly and evenly. Then the copper core is silver-bonded to a durable, surgical-quality stainless steel interior and exterior.

Oven-proof handles cast in solid brass and the authentic signature of Paul Revere add the final touches of elegance to this luxurious cook and serveware collection.

Start a revolution in your cookware department. With the new Paul Revere Signature Collection. From Revere Ware.

REVERE WARE

Revere Ware

A heritage of excellence from Paul Revere.

REVERE COPPER AND BRASS INCORPORATED REVERE WARE DIVISION
P.O. BOX 250 CLINTON, ILLINOIS 61727 (217)935-3111

HFD'S OTHER HOUSEWARES SPECIAL ISSUES

June

2 Eastern Gourmet N.Y. Coliseum • Closing May 23 • (Coated Stock Available) • Closing May 5 • (Bonus distribution at N.Y. Coliseum)

16 Eastern Gourmet Show Wrap-Up • Closing June 10

30 Housewares Show Preview Issue • Section 2–Coated Stock • Closing June 2 • Section 1–Newsprint • Closing June 23

July

7 Second Housewares Show Preview • Closing June 30

14 Housewares Show Opening Day • (Bonus Show distribution 15,000 copies) • Section 3–Coated Stock • Closing June 16 • Section 2–Housewares/New Products • Closing June 30 • Section 1–Late Housewares & Other Hardlines • Closing July 8

15 Housewares "Show Extra" • Closing July 3

28 Housewares Post Show Issue • Closing July 21

August

4 Home Security Special Issue • Closing July 29 • (Coated Stock Available) • Closing July 7

11 Hardware Show Opening Day Issue • Closing August 5 • (Coated Stock Available) • Closing July 14 • (Bonus distribution at McCormick Place)

11 Grill Feature • Closing August 5

18 Floor Care • Closing August 12

25 Hardware Show Post Show Issue • Closing August 19

HFD/Retailing Home Furnishings,
7 E. 12 Street, N.Y. 10003
New York: (212) 741-4085
Chicago: (312) 663-3500
Los Angeles: (213) 624-1981

4 great issues

Your advertising message will be seen by all the top buyers and merchandising managers two weeks before the show, twice at the show and once two weeks after the show.

PRE-SHOW ISSUE • JUNE 30

Closing Dates: Coated Stock June 2 • Newsprint June 23

Helps you pre-sell your products before the show.

OPENING DAY ISSUE • JULY 14

Closing Dates: Coated Stock June 16
Section II New Products Newsprint June 30 • Newsprint July 8
15,000 Bonus distribution – Key Hotels – McCormick Place

Reminds buyers to stop at your booth.

TUES. A.M. MARKET EXTRA • JULY 15

Closing Date: July 3
10,000 Bonus distribution – Key Hotels – McCormick Place

New revised format covering show news and products.

POST SHOW ISSUE • JULY 28

Closing Date: July 21

Helps close the sale for those buyers making decisions after the show.

SHOW TIME PACKAGES:

NEWSPRINT

MAXIMUM IMPACT PACKAGE – 4 SHOW ADS

OPTIONAL NEWSPRINT PACKAGE – 3 SHOW ADS

COATED STOCK PACKAGE • 3 SHOW ADS

Get Impact At The Show –
Call your HFD sales representative today

Phil Dietz (212) 741-4254 • Bob Benson (212) 741-5998
Cari Delahanty (212) 741-5999
Doug Field (312) 663-3500 • Linda Cole (213) 624-1981 or
Andy Lucchesi – Adv. Mgr. (212) 741-6477
Bob Freeman – Vice President and Assoc. Publisher
(212) 741-4085

hfd

IT'S SHOW TIME!

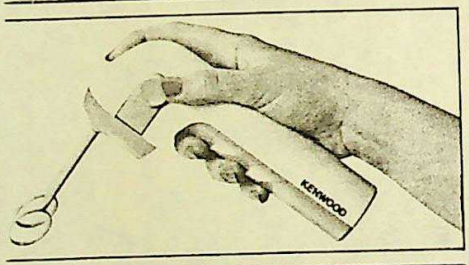
D7-354

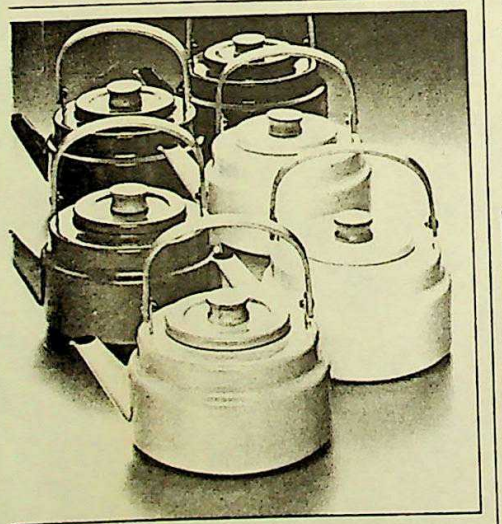
BLOOMINGDALES April 10, 1980 p. 18

nwood Chef. The world-famous mixer durable (all metal), powerful (450 watts) liable. Basic unit includes: 5-qt. lock-on ess steel bowl, whisk, beater, dough spatula and recipe book. Planetary gets large or small amounts all mixed heavy-duty attachments available at cost. #1801 . . . . . 275.00*

rdless whisk. This little mixed number nd-held, lightweight and compact. Ideal gg whites, drink mixes, whipped cream. ry operated (not included). 02. . . . . reg. 14.00 10.00*

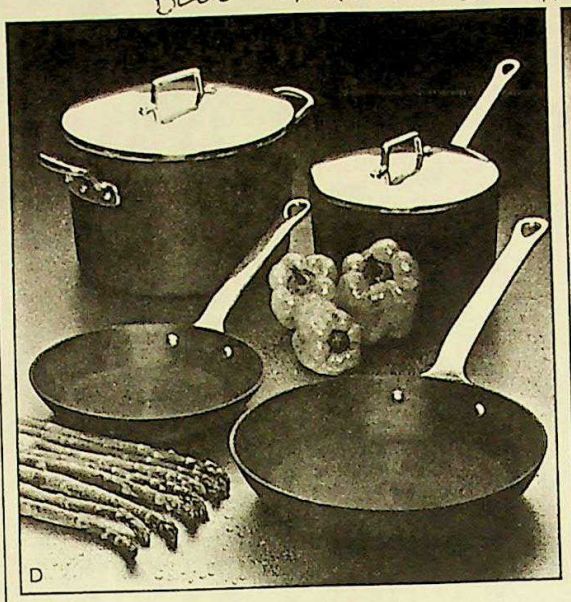
r warranty information, see order form.





It's high (tea) time for Cousances. High-ality enamel-on-steel tea kettles with teak ndles. 2½-qt. capacity in flame, brown, nna, blue, yellow, white. From France. 1803. . . . . .22.95

ookware and Cook's Kitchen on The Main ourse, 6th Floor, New York. And all our ores except Scarsdale.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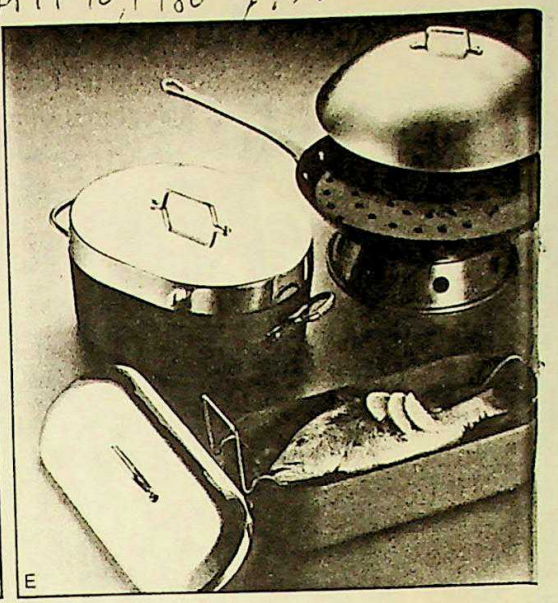

E

WE'VE GOT ALL THE TOOLS OF YOUR TRADE

D. Magna-ficent cooking with Magnalite Professional®. It will change your taste in cookware for good! Incredibly strong, heat-conductive cast aluminum with a last-a-lifetime surface that's part of the metal and which metal utensils will not scratch. Never reacts with the taste or color of food. 7-pc. set includes: 11" open frypan, 9" open frypan, 7-qt. covered stockpot with aluminum meat rack and 3-qt. covered saucepan.
Open stock value 185.00, #1804 . . . . . 125.00

E. Magnalite Professional® open stock. You can never have too many!
19" covered fish poacher, #1805 . . . . . .88.00
12" covered roaster, #1806. . . . . .78.00
14" wok (aluminum cover, base and steam rack), #1807 . . . . . .65.00
Larger assortment available in Magnalite Professional®, Sienna and Le Creuset.

Save 25% to 30% on Sienna Cookware. Heavy enamel on cast iron in flame. By Cousances.

	Reg.	Sale
F. 5-qt. oval oven, #1808	.59.95	44.95
G. 7-qt. round oven, #1809. . . .	.69.95	49.95
H. 2-qt. covered saucepan (wood handle), #1810.	.39.95	29.95
J. 3-qt. covered saucepan (iron handle), #1811.	.44.95	29.95
K. 11" frypan (wood handle), #1812.	.39.95	29.95
L. 9" frypan (iron handle), #1813.	.19.95	14.95

M. Le Creuset 9-pc. Cookware Set, 30% off. 2- and 4½-qt. cov. rd. ovens, 2- and 1-qt. cov. wood-handle saucepans, 9½" frypan (lid from 4½-qt. oven fits). Flame, yellow or brown enamel on cast iron.
Open stock value 177.75, #1814 . . . . 109.95

M

D 7/354 January, 1980

TABLEWARE INTERNATIONAL P.23

from Biltons

...ng the launch of the 'Jeannette' range ...sware onto the UK market in May, ...sales of Biltons Glassware have ...ed considerably.

...range covers a wide selection of ... including elegant repro oil lamps, ... oven-to-tableware and a punch ...

...ven-to-tableware items are proving ... popular. The range includes ...ware, cook-and-serve dishes and ...ful fish dishes.

...are competitive, and delivery terms ... range attractive to the trade. ...are held in the UK, and for larger ... a direct container service is available ... USA.

...is a two-year guarantee against ...n oven use on all 'Cook-and-serve'

...oduction oil lamps are part of the ... range from Biltons. Available in a wide ...t, les. Like all 'Jeannette' items, they are ...y popular in North America

Top: These wickerware cook-and-serve dishes have a two-year guarantee against defect in oven use. The wickerware carriers are, in fact, made of a tough, heat-resistant plastic which means that the glass serving dishes can be put into these carriers straight from the oven – so they are not only useful but also attractive on the table. Above: The 'Jeannette' punch set

continued overleaf

D7/~~85~~
354

You're going to flip your lid over ARABIA'S

GIFTS & DECORATIVE ACCESSORIES DEC, 1979 P. 297

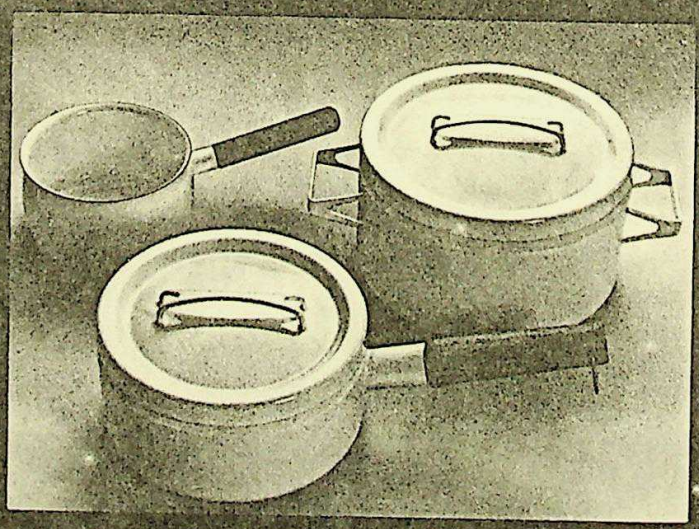
Six super points that are going to help you sell Finel, Arabia's popular porcelain-on-steel cookware.

1.
Finel will be stocked, full line, in our warehouse in Niles

2.
Three super Finel promotions are planned for 1980 at savings of 25%

3.
Suggested '80 retail prices for Finel have not been increased

4.
Promotional mark-up for Finel will be 50%



5.
A generous* co-op advertising allowance

6.
Finel offers an extra 5% mark-up via Direct Import program

Contact us or your Arabia representative for details

*See your Arabia sales representative for co-op advertising details.

ARABIA
FINLAND

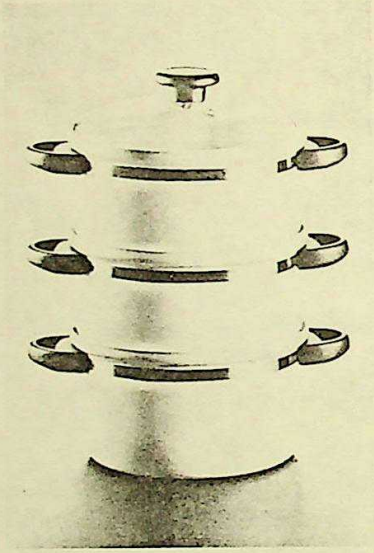
Showrooms:
225 Fifth Ave., NY 10010
L.A. Mart, Los Angeles, CA. 90007
Executive Office: 5603 Howard St., Niles, IL 60648

ATLANTIC CITY · BOOTH 147-153

für den Tisch

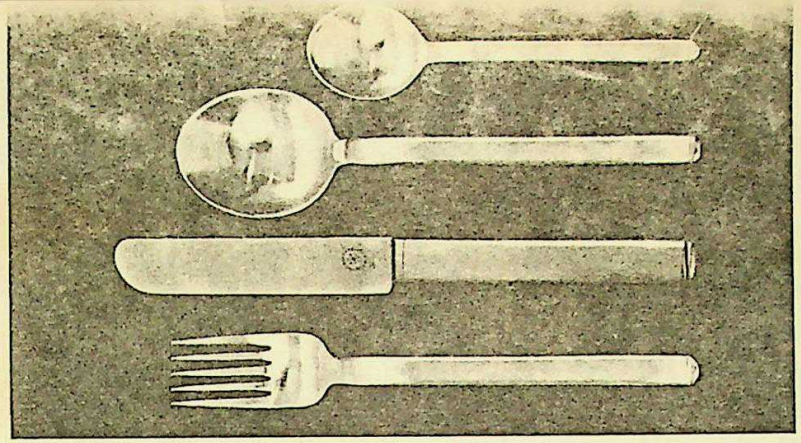
4-1979
p. 44
"FORM" 88

Neue Töpfe aus Glas gestaltete die Designerin Christel Burghard für Schott-Zwiesel. Das formal und funktionell rundum überzeugende Topfprogramm ist aus CERAN, der bei Kochflächen schon bewährten Schott-Glaskeramik. Das Material



läßt die »feuer-frost-fest«-CERADUR-Töpfe nicht nur extreme Temperaturschocks überstehen und absolut elektroplane Topfböden garantieren, es ist zudem glashygienisch und relativ leicht. Schön und nutzlich zugleich: die durchsichtigen Glastopfdeckel. Preise: von ca. 24 bis 49 Mark.

[illegible] ...terweile schon De[illegible] pragenden Pott-B[illegible] ...rden. Das Modell »2733« [illegible] Carl Pott selbst entworfen ist e[illegible] der wenigen neuen Besteckformen, das – bis auf die erstmals wieder 5zinkige Gabel – auf historische Anleihen verzichten kann: Die grafisch wirkende, ausgewogene und schlicht-noble Form genügt sich selbst. Sowohl Gabel wie Löffel sind im Stiel leicht gewolbt, der Stiel angenehm-handlich abgerundet. Materialien: Silber, versilbert und Chromnickelstahl. Preise: 4teilig ab ca. 78 DM.



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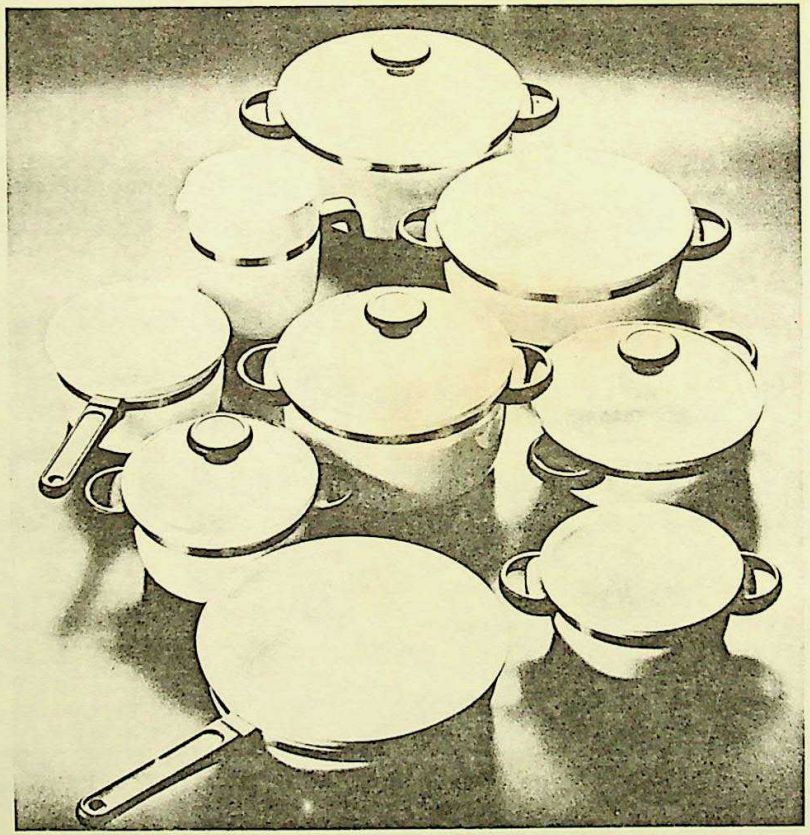
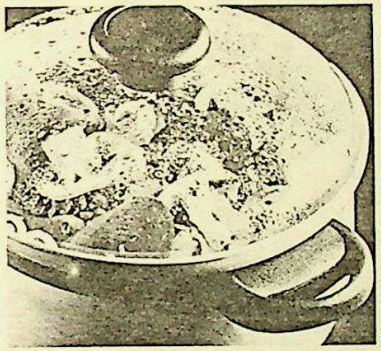
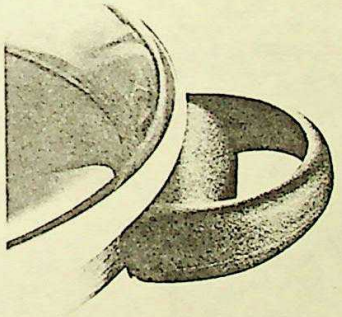




Schott-Zwiesel Glaskeramik Kochtöpfe: durchsichtige Glasdeckel, durch die man den Kochvorgang kontrollieren kann...



... breite, hitzeisolierende, handliche Griffe für die temperaturschockbestandigen, funktionell gestalteten Glaskeramiktöpfe.

MIDDLE ROWS

und für die Reise

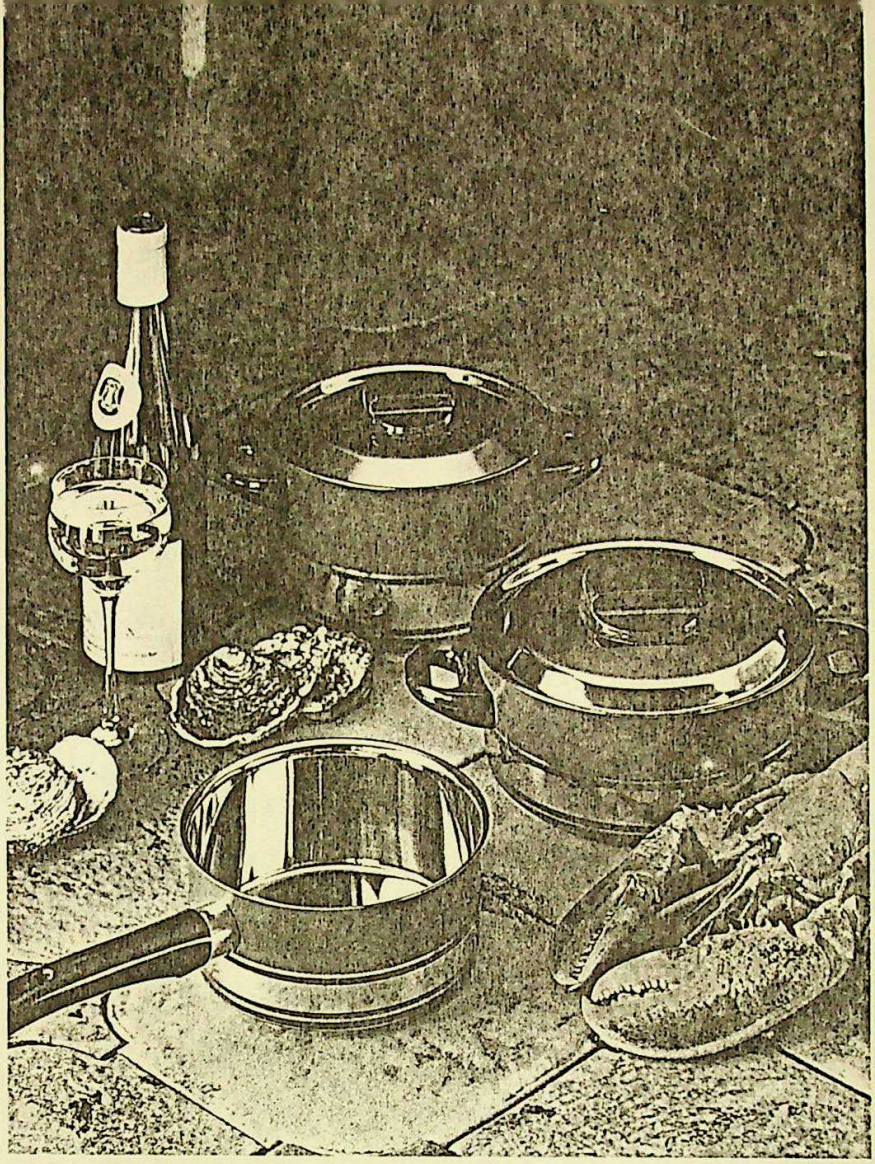
D7/85 354 4-1979 p. 44

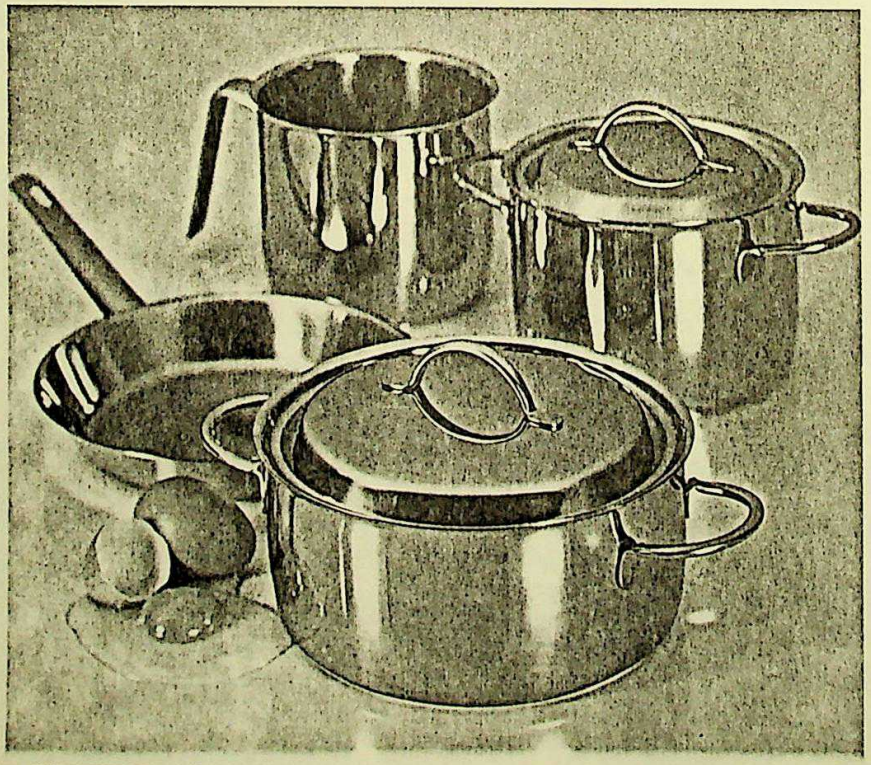
D7/~~85~~
354

Silit

By setting the highest standards of production and selecting only the best quality materials, Silit – 'as pretty as pottery, as strong as steel' – has developed a unique blend of technology and style to produce a range that is gaining an envied reputation throughout the world.

The Silit factory is based in Riedlingen, West Germany, and the range – in highest quality enamel and stainless steel – does not only embrace saucepans. Indeed the range consists of cookware in various shapes some of which are hand-painted. In addition to the saucepans and casseroles, which come in many sizes, there are gift items such as salad bowls,





TABLEWARE
INTERNATIONAL
p. 85
FEB. 1979

housewares

No Production Snag Seen in Anchor Fire

LANCASTER, Ohio — A fire that destroyed most of a plant owned by an Anchor Hocking subsidiary will not interrupt production or delivery of its consumer product division, according to the company.

After the fire effectively shut down the Phoenix Glass Co., Anchor Hocking subsidiary in Monaca, Pa., on July 15, the parent company said production will be moved to other Anchor Hocking facilities. Production of consumer glassware will not be affected, according to a spokesman.

Phoenix Glass produces industrial and residential lighting globes. Both the factory and warehouse were fully insured, and the loss is not expected to hurt 1978 sales and earnings. The plant employed about 600 people.

Jack Levin Successf Chapter XI Reorga

LOS ANGELES — Jack A. Levin & Associates, Inc., approximately a year after filing a petition for reorganization under Chapter XI, has successfully funded its plan of arrangement, according to Barry Helman, JLA president.

Approved by the court June 22 and approved by the creditors, the plan became final July 2.

Approximately $2 million cash has been deposited for distribution to creditors to satisfy the company's obligations. Un plan, secured creditor receive 100 per cent on claims, while unsecured cr will be paid either 50 per one cash payment, or 20 p down payment in cash another 40 per cent on their paid over a two-year period

Additionally, the compan JLA has satisfactorily resol outstanding issues with Corp. and American Elect American Electric confirm

The new era of cooking requires...

THE FINEST AND MOST COMPLETE MICROWAVE COOKWARE LINE AVAILABLE!

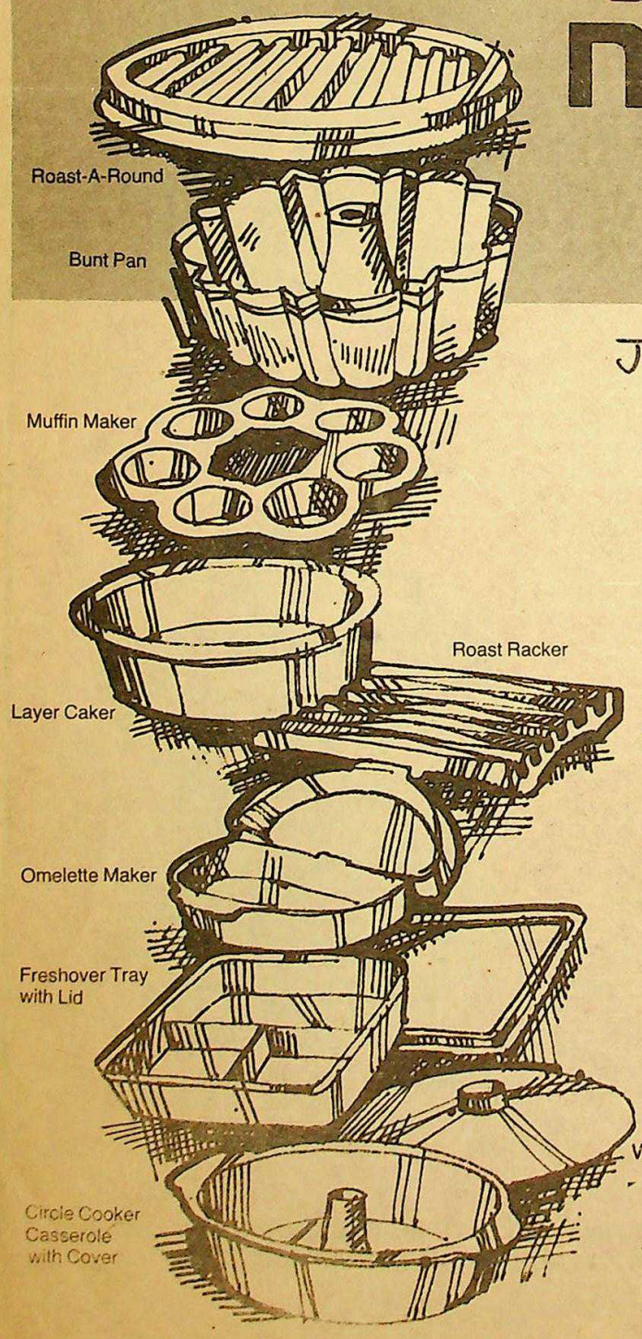
D7-354

Mister Microwave T.M.

COOKWARE

H.F.D.

JULY 24, 1978 p. 38



- ESPECIALLY DESIGNED and engineered for cool-cooking energy-efficient microwave ovens
- FULL COLOR LINE available — tangerine, yellow, cocoa and off-white
- DESIGNED WITH SELECTED MATERIALS to do the correct cooking job for which the item is designed
- USED AND RECOMMENDED by the top home economists and microwave demonstrators
- TOP RACK DISHWASHER SAFE, stain and break resistant
- PRICED WITH A GENEROUS PROFIT for both wholesaler and retailer

- ROAST-A-ROUND • BUNT PAN
- MUFFIN MAKER • LAYER CAKER
- ROAST RACKER • OMELETTE MAKER
- FRESHOVER TRAY WITH LID
- CIRCLE COOKER CASSEROLE WITH COVER

Mister Microwave™

"The best and getting better"

We Design, Manufacture and Test Cookware Exclusively for Microwave Oven

I.F.M.

ITEMS FOR MICROWAVE, INC.

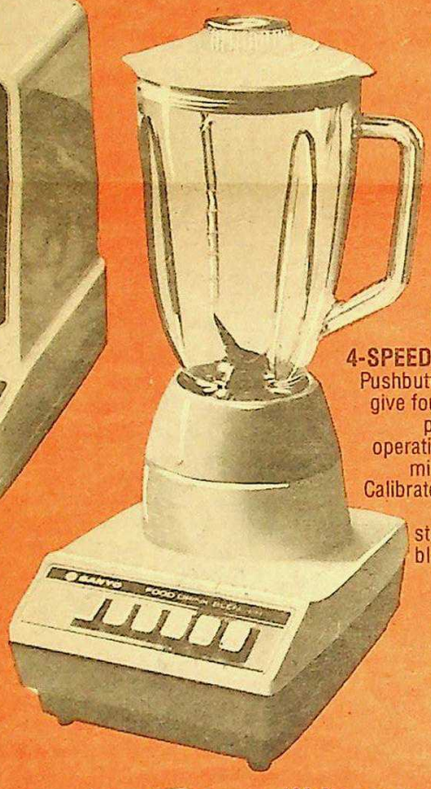
1038 Shary Circle #12, Concord, California 94518
(415) 798-4924

The Sanyo SuperChefs!

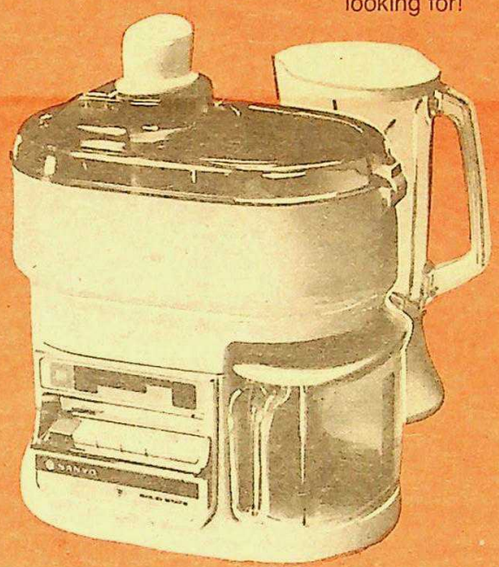
6 fantastic new Sanyo appliances for making feasts in a flash!

For a tasty profit...feature Sanyo's new SuperChefs for the kitchen! Extractors...blenders...juicers...and the industry's most advanced food processor. Every one with smart Sanyo styling...Sanyo reliability...and the sales-clinching features your customers are looking for!

...grates...and ...orque, belt- ...er into your ...-key ...or quick-



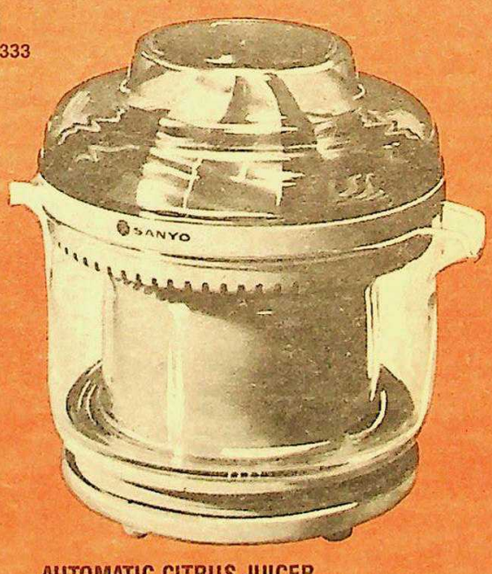
"FLASH" 4-SPEED BLENDER
Pushbutton controls give four speeds—plus "Flash" operation for short mixing spurts. Calibrated 40-ounce container, stainless steel blades. Model SM2300



"EXTRACT-A-BLEND" JUICER
A 3-in-1 combination that provides high efficiency blender, juicer and extractor! Unique oval design. Stainless steel basket and stainless steel blades. Automatic pulp ejector. Model SJ6600

Write or call toll-free:
(800) 631-2501
In New Jersey, call (201) 641-2333

EXTRACTOR/ JUICER
Unique design features automatic pulp ejection. Rounded juice container with pouring lip lifts up for easy serving. Sharp, long-lasting stainless steel blades and stainless steel basket. Model SJ2600



AUTOMATIC CITRUS JUICER
Automatic start when fruit is pressed against cone. Large juice container holds 26 ounces, lifts off for easy pouring. Model SJ60

SANYO
The better life.

SANYO ELECTRIC INC. Appliance Division
51 Joseph St., Moonachie, N.J. 07074

D7-354 JULY 10, 1978
SUPPLEMENT TO HFD
RETAILING HOME FURNISHINGS

Club Aluminum!

...wherever you sell cookware

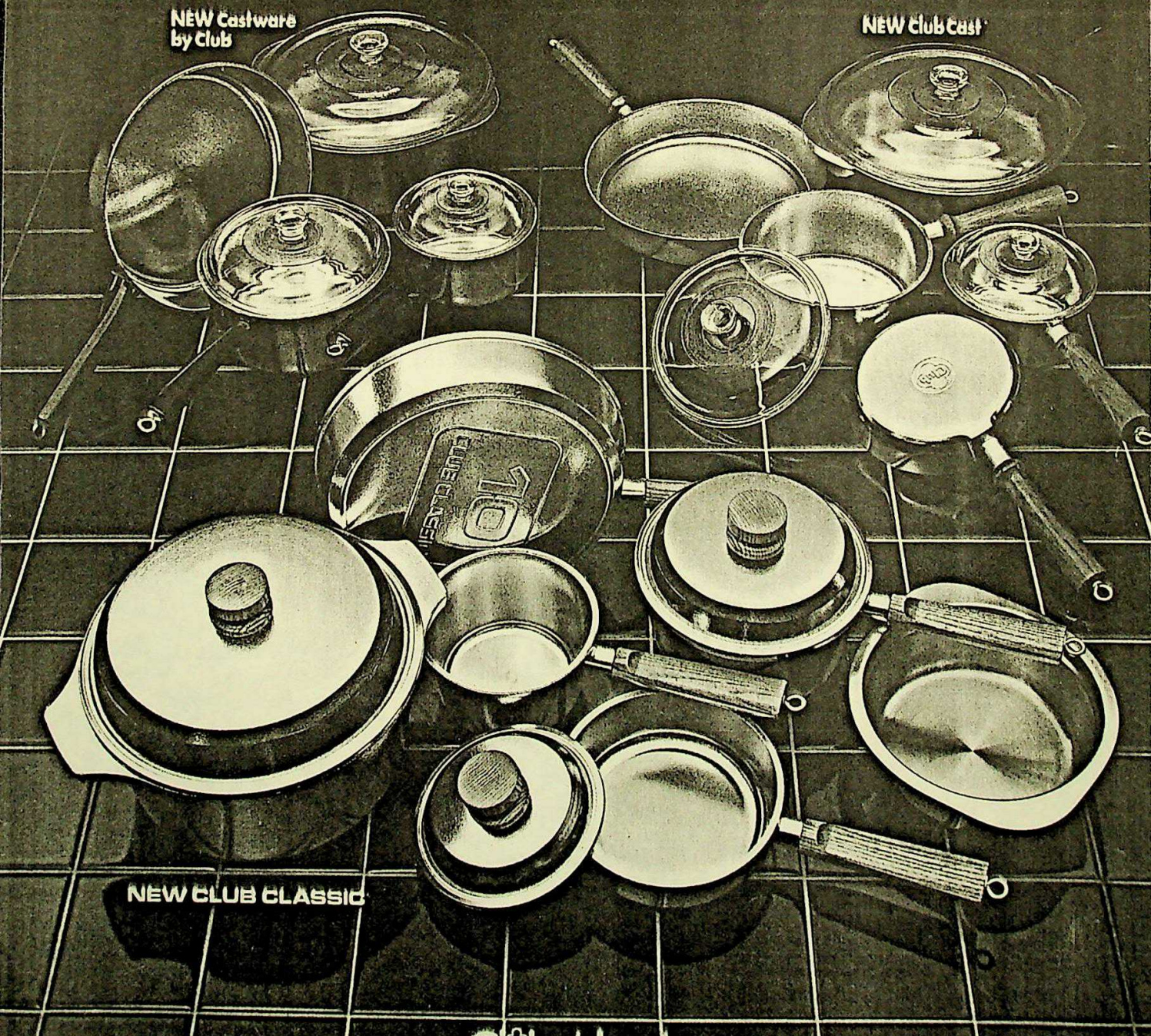
...Whomever your customer

Stainless Aluminum cookware!

All easy to clean like stainless. All with the great cooking qualities of durable cast aluminum. And that makes Club Stainless Aluminum the only cookware that has it all!

Club Stainless Aluminum resists staining, cleans easily, heats evenly and saves energy!

Only Club makes Stainless Aluminum cookware.



Over 50 years of quality. Club Aluminum

a Standex company

SUPPLEMENT TO HFD (INSIDE FULLY OPEN)

STAINLESS ALUMINUM

What is Stainless Aluminum?

Simply the most exciting cookware ever developed. Now you can sell all of the benefits of stainless steel and cast aluminum in the same pot.

Club Stainless Aluminum is easy to sell. Because it has the features your customers want. It's easy to clean and it keeps its new look longer.

Club Stainless Aluminum is also easy to sell because it has the superior cooking qualities of solid cast aluminum—one of the world's finest cooking materials. Stainless aluminum distributes heat evenly—it won't hot spot. Food cooks at lower temperatures, so Club Stainless Aluminum saves energy and money.

There's never been anything like stainless aluminum. And here's proof.

Who says so?

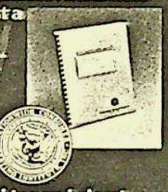
Our engineers put Club Stainless Aluminum through many grueling tests to make sure it was everything we thought it was. After 250 normal cooking/cleaning cycles, we found Club Stainless Aluminum actually *improves* with use! Incredible—but true!

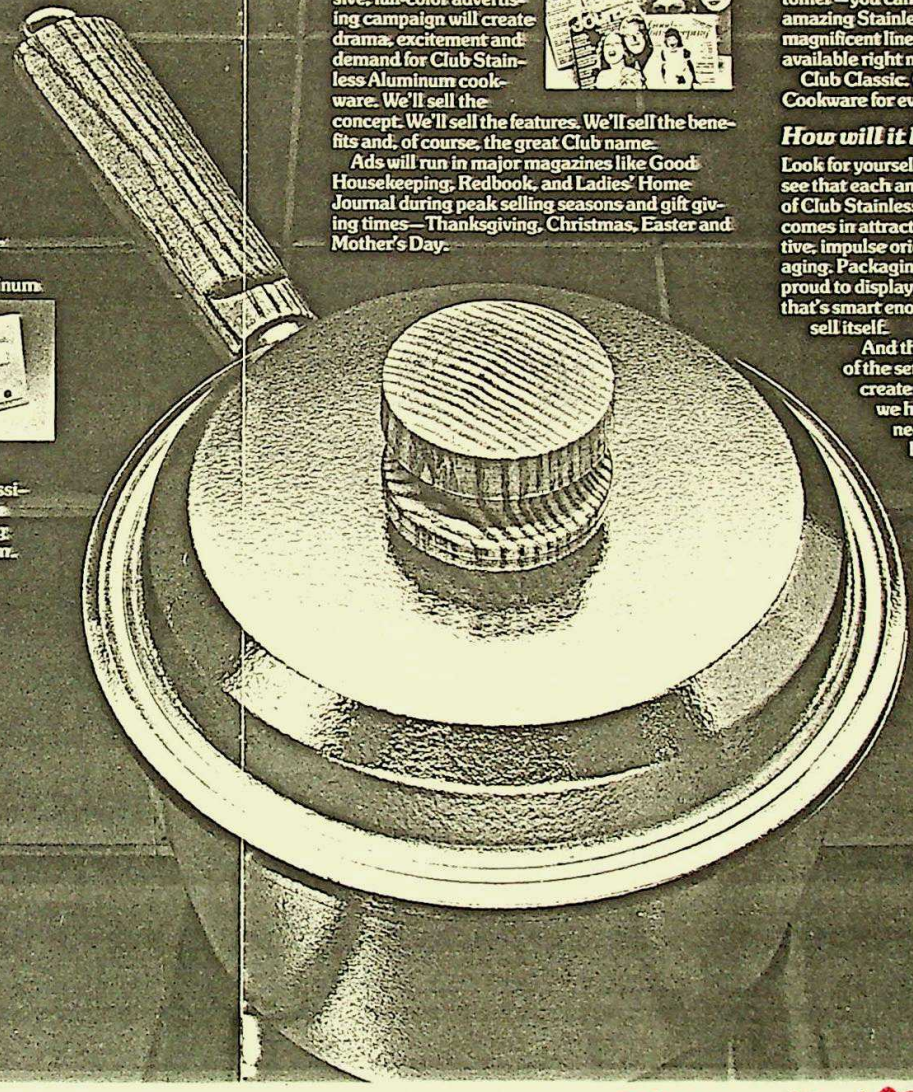
We then subjected stainless aluminum to *the scorch test*. The foods were burned hundreds of

Actual pans tested by Nationwide Consumer Testing Institute, Inc.

times onto the surface. Remarkably, the stainless aluminum came clean like new, and did not scorch or discolor.

Then Nationwide Consumer Testing Institute tested to see how well Club Stainless Aluminum performed against a variety of other cookware materials. Their overall results indicate that Club Stainless Aluminum cookware combines the ease of cleaning, non-sticking and glossiness attributes of stainless with the good cooking, even heating, and durability of cast aluminum.





Who will know?

Your customers! A massive, full-color advertising campaign will create drama, excitement and demand for Club Stainless Aluminum cookware. We'll sell the concept. We'll sell the features. We'll sell the benefits and, of course, the great Club name.

Ads will run in major magazines like Good Housekeeping, Redbook, and Ladies' Home Journal during peak selling seasons and gift giving times—Thanksgiving, Christmas, Easter and Mother's Day.

Is it for my store?

Yes!! No matter the store, no matter the customer—you can sell the Club name and the amazing Stainless Aluminum, because three magnificent lines of Club Stainless Aluminum are available right now for you and your customers.

Club Classic. ClubCast. Castware by Club. Cookware for every store.

How will it look in your store?

Look for yourself. And you'll see that each and every set of Club Stainless Aluminum comes in attractive informative, impulse oriented packaging. Packaging you'll be proud to display. Packaging that's smart enough to sell itself.

And that's just part of the setting that will create excitement in your store, because we have all the point of sale materials necessary to support Club Stainless Aluminum.

JULY 10, 1978

D7-354 JULY 10, 1978
SUPPLEMENT TO HFD
RETAILING HOME FURNISHINGS

Club Aluminum!
...wherever you sell cookware
...whomever your customer
Stainless Aluminum cookware!

All easy to clean like stainless. All with the great cooking qualities of durable cast aluminum. And that makes Club Stainless Aluminum the only cookware that has it all!

Club Stainless Aluminum resists staining, cleans easily, heats evenly and saves energy!

Only Club makes Stainless Aluminum cookware.

Over 50 years of quality Club Aluminum

Supplement to HFD

SUPPLEMENT TO HFD
RETAILING HOME FURNISHINGS
JULY 10, 1978
D7-354

* ORIGINAL IN T-5 BOX

D7/354
JULY 10, 1978

NEW From Club Aluminum...

"A new product from Club Aluminum that combines the easy care—easy clean of stainless with the good cooking of durable cast aluminum. Club Stainless Aluminum cookware resists staining, cleans easily, heats evenly and saves energy."

Stainless Aluminum!

(OUTSIDE FULLY OPEN)

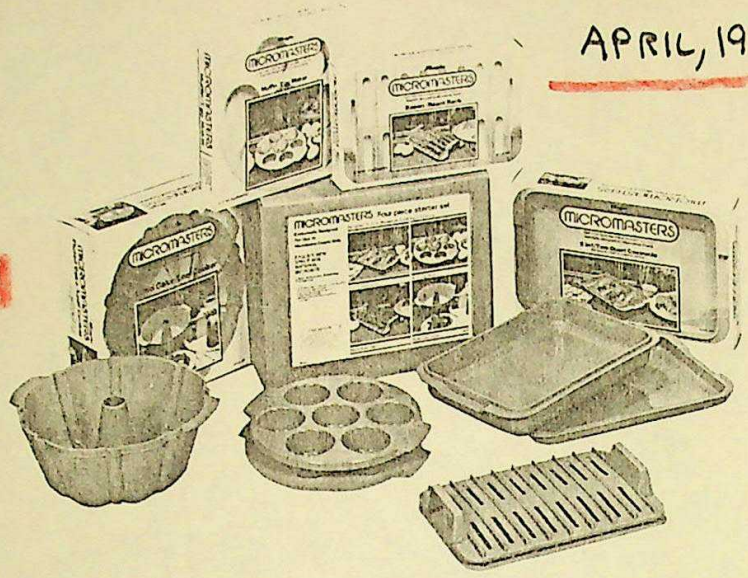
Bloomingdales
April 12, 1978
p. 5

D7 · 354

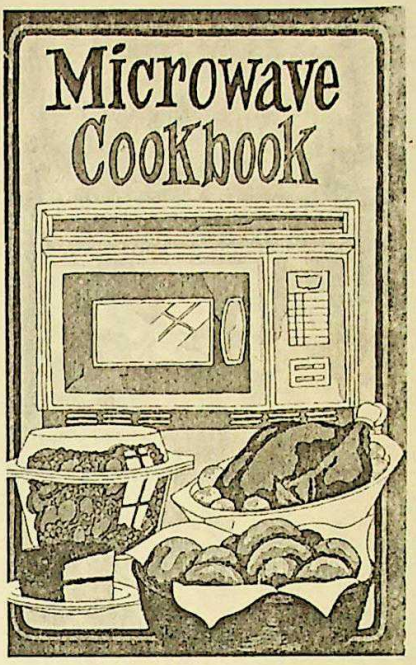
GIFTS & DECORATIVE ACCESSORIES

p. 94

APRIL, 1978



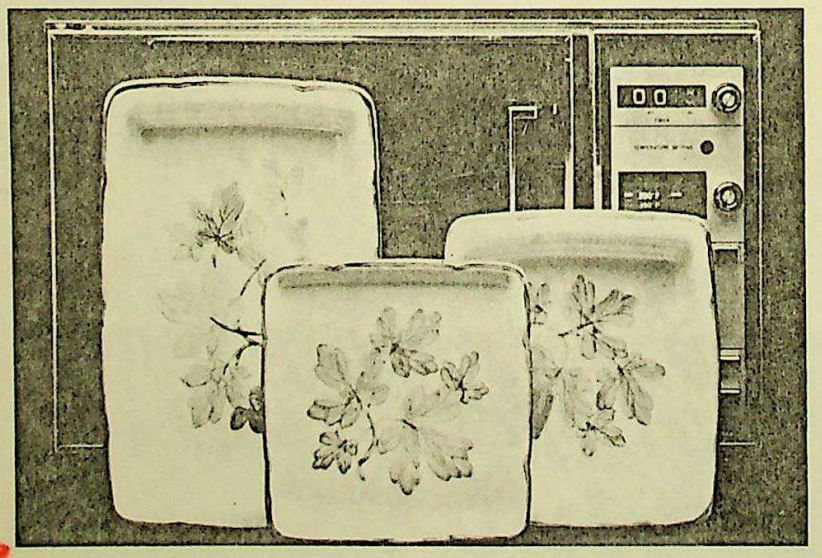
Micro-Masters are made of Microsite, a new material that is lightweight, flexible, stain resistant, dishwasher safe, non-stick, durable and FDA approved. Five year guarantee. In terra cotta, there are six pieces, from a two qt. casserole to a bacon rack. $4.50 to $11. Eagle Affil., 101-01 Ave. D., Brooklyn, N.Y. 11236.



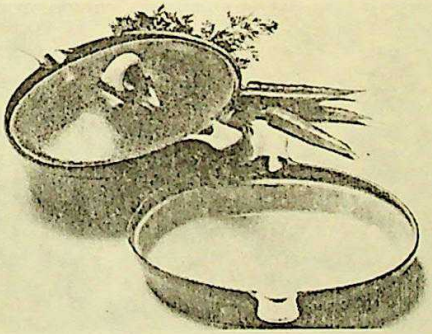
Microwave cookbook includes recipes for the oven, explanation of how it works, and other info. $1.75. Potpourri Press, Box 10312, Greensboro, N.C. 27404.

Sophisticated Microwave

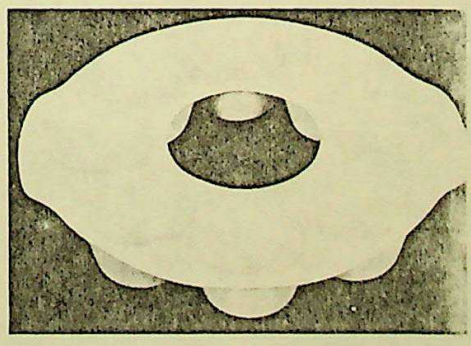
Manufacturers of microwave ovenware have expanded their lines to include a more sophisticated collection of pieces. Included are specialty dishes; special racks; and beautifully decorated platters. The versatility of microwave pieces allows for cooking and serving in the same dish, since the container rarely becomes too hot for handling, and good looks are an important part of design.



Decorative cookware designed for microwave is available in four patterns: October, Desert Rose, Meadow Rose, and Apple. Can be integrated with other pieces by same firm in these patterns for a coordinated table. Three-pc. set shown, $30. Franciscan, 2901 Los Feliz Blvd., Los Angeles 90039.



Lightweight oven-to-table gratin dishes in unique oval shape retail from $5.50 to $12. French casserole, $7.50 to $16. Sial, 2860 LeCorbusier Blvd., Ville de Laval, Quebec H7L 3S1, Canada.



Muffin pan/potato baker is available in white cinnamon, for specialized microwave cooking $9.50. El Camino Products., 7876 Deering Ave Canoga Park, Calif. 91304.

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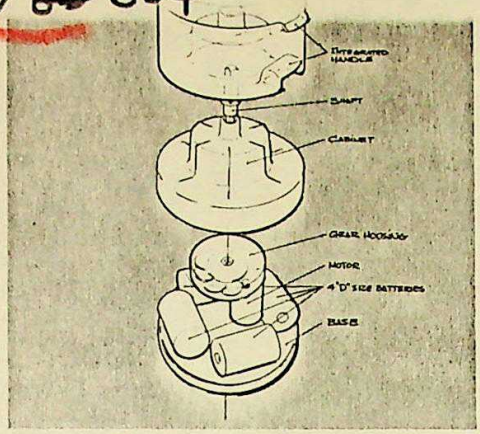

Four flashlight batteries operate this portable, cordless juicer. The motor is activated by pressing fruit down on the reamer. Non-skid rubber feet prevent movement while the unit is in operation. A one-pint capacity lower container stores the juice. All major components of the unit are injection molded. It is six inches high, six inches wide, and weighs two and a half pounds.
Client Design: William J. Rakocy, Ron Muller, Fred Snyder, Albert J. Simon Jr., Masao Tsuji.
Manufacture: North American Phillips, New York

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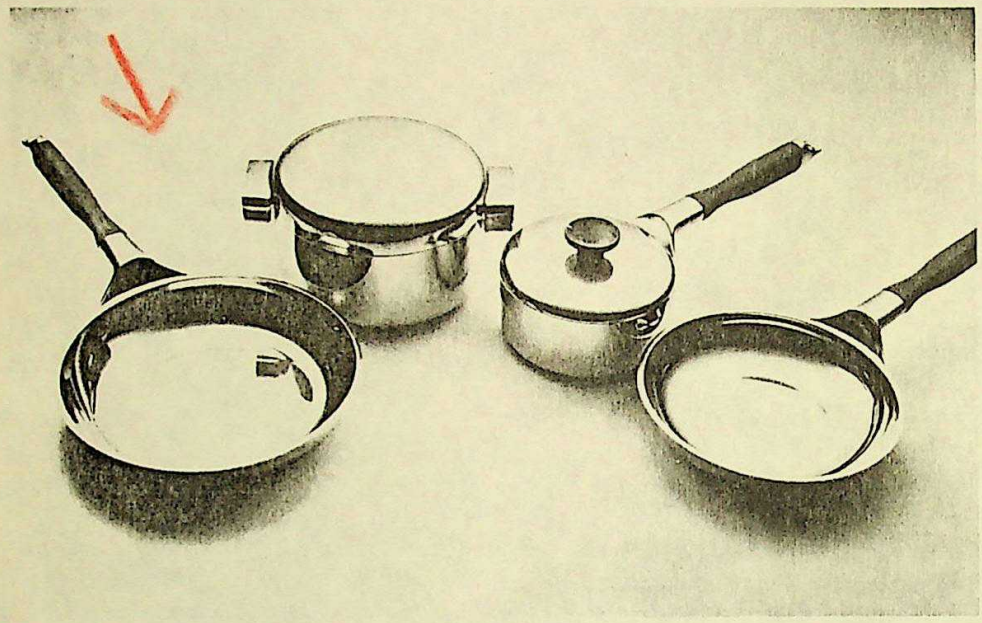
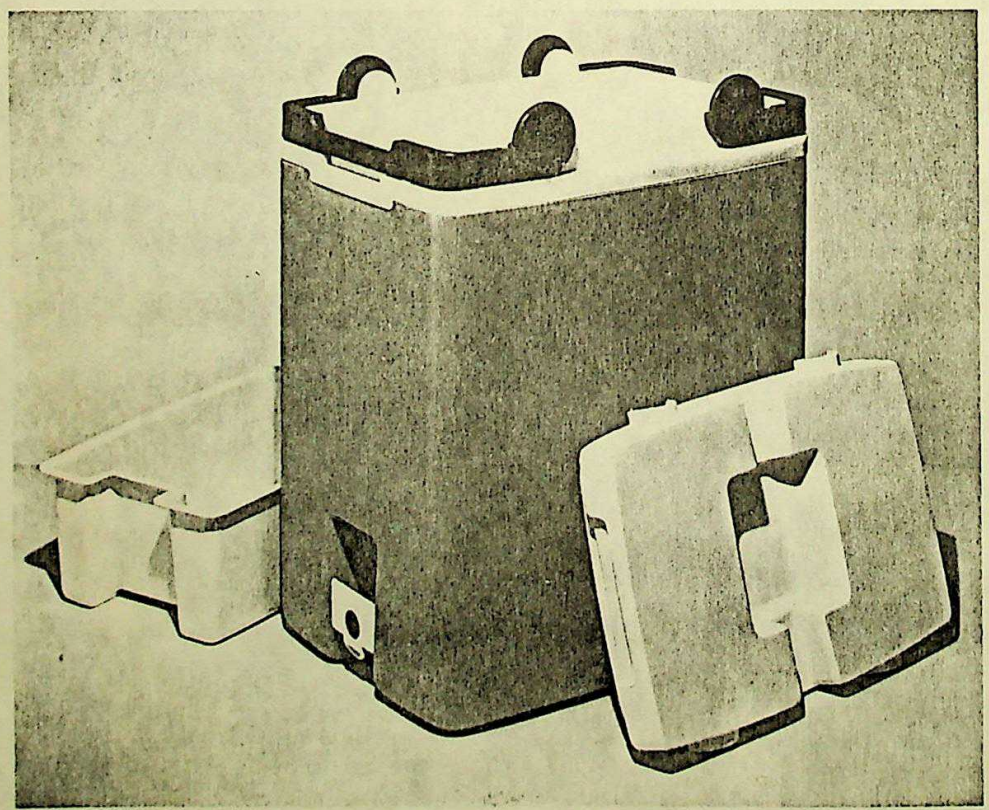
INDUSTRIAL DESIGN



Aluminum cookware
Copco's pots and pans are made of polished cast aluminum for even heat distribution and light weight compared with cast iron.
Design: Michael Lax, New York
Manufacture: Copco, New York



Food and beverage container
A multi-purpose insulated container, the Jugler functions as a jug or as a cooler with removable food tray. Its rectangular shape allows easy food packing and enables the unit to be stored easily in transit. The fast flow faucet is recessed to protect it from damage, as is the handle, which locks the lid down in transit and storage. Liner, body, lid and tray are made of rigid, high-impact polyethylene. The unit comes in eight, twelve and twenty liter sizes.
Client Design: Richard A. Tarozzi, Paul Morris, Charles Formhals
Manufacture: King-Seeley Thermos, Norwich, Connecticut

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MICROWAVE OVEN ACCESSORIES

JAN. 16, 1978
P. 14

EXCITING NEW TERRA COTTA COLOR

Eagle MICROMASTERS®

8 EXCITING NEW SHAPES—FOR MICROWAVE OVEN USE ONLY
THE ONLY MICROWAVE ACCESSORIES WITH A
5 Year Guarantee

SEE US AT BOOTH No. 5358 **NHMA** SHOW

Eagle Affiliates—An APL Co.—101-01 Avenue D, Brooklyn, N.Y. 11236

D7/354

RETAILING HOME FURNISHINGS
SEC. 3 JAN. 16, 1978
P. 14

Industry Markup—Gross Profit Averages

Category	% Markup	% Gross Profit
Jewelry	70-75	40-45
Housewares	**37-39**	**27-28**
Sporting goods and luggage	34-36	25
Consumer electronics	34-36	24-25
Toys	27-30	21-23
Health & Beauty Aids	27-29	21-22
Traffic Appliances	**22-23**	**18-19**
Photo-Camera	20	16-17

Source: Wheat, First Securities

Catalog Calen

October: Buying manufacturers wil tions.

December-Febru tion meetings held fall catalog. Indiv they want in their

March-May: Pro catalog copy writt

May-June: Chains dise.

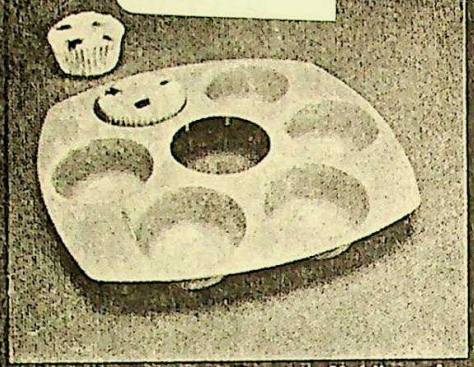
July: Catalog prin

September: Catal

PARTNERS

D7/354

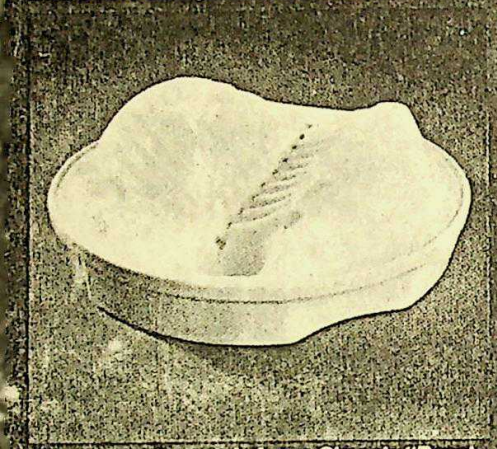
HOUSE BEAUTIFUL JAN., 1978 p. 83



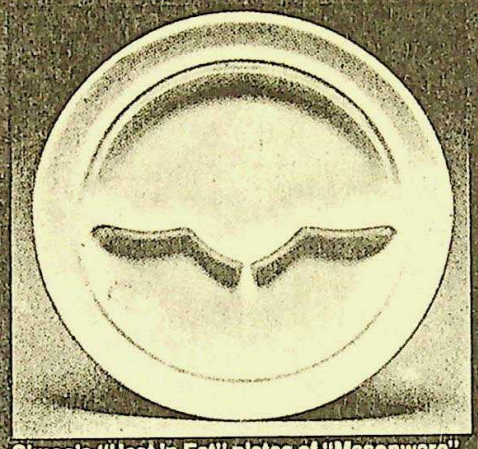
"Micro-Ette" baker by Republic Molding, of microwave-safe plastic, is about $4.

Glass forms this "Micro/Ovenware" casserole from Heller; approximately $15.

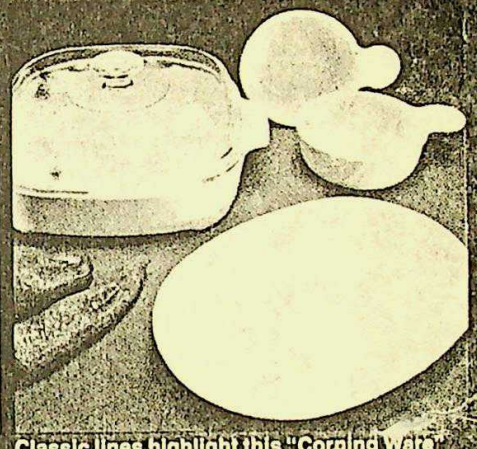
Sauces heat evenly in Republic Molding's "Micro-Ette" Liquid Cooker; about $4.



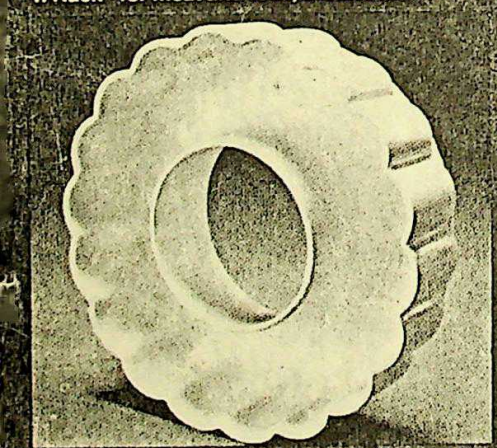
"Masonware" ceramic forms Simco's "Roast 'n Rack" for meat and fowl; around $22.



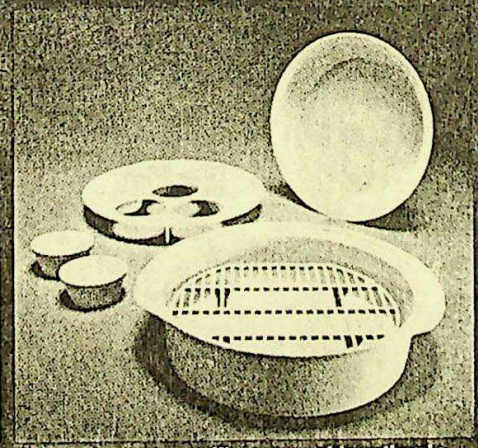
Simco's "Heat 'n Eat" plates of "Masonware" can stack for heating; about $18 per set of 2.



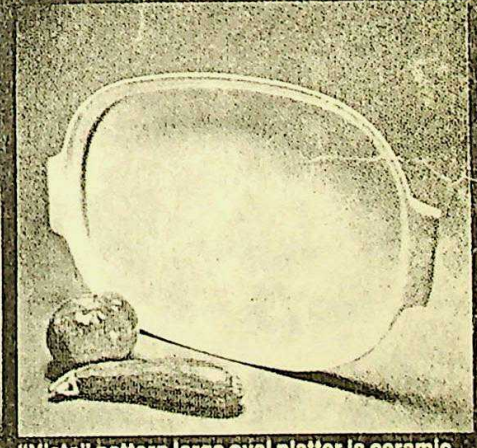
Classic lines highlight this "Corning Ware" set by Corning Glass, approximately $33.



French porcelain forms Pillivuyt's Ring Mold; around $11, through Schiller & Asmus.

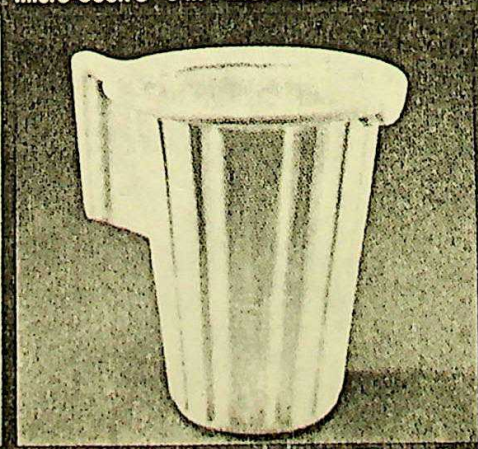


Casserole, rack, muffin pan nest together in Micro-Cook's "6-in-1 Micro-Cooker;" $22.

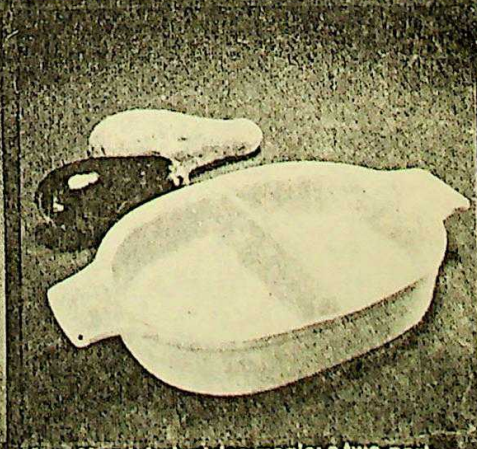


"Vista" pattern large oval platter is ceramic, about $16. Marsh Industries.

Nupac's "Bacon Maker/Meat Rack" cooks up



Chartwell sculpts ceramic for the "Serena"



More Marsh Industries magic: a two-part

FOR DETAILS SEE PRODUCT INFORMATION

D7/85 354

p.39 AUG. 22, 1977

Innovation is doing something first. Quality is

doing it right.

Innovation and quality are the advantages you get in every Presto product, advantages our competition can't match. A tradition of leadership for over 70 years.

Presto innovation gave America its most popular pressure cooker. Presto quality keeps it outselling all other brands combined.

In 1974 Presto created the Presto Burger™ hamburger cooker. It made housewares history with sales in millions of units.

Last year it was the Presto® FryBaby™ deep fryer that took America by storm.

Presto innovation continues with the WeeFry™ skillet, the new Fry-Daddy™ deep fryer and the unique Presto® WeeBakerie™ oven. Presto does it first—creates exciting new products that sell big. Presto quality keeps those products sold with dependable performance.

Stock them all, every Presto innovative quality product you can find. They go out fast... and they don't come back.

PRESTO®

...innovation to make it first
quality that makes it last.™

© 1977 by National Presto Industries, Inc., Eau Claire, Wisconsin 54701

D7/354 p. 168 MAY, 1977

morning pancakes and sausage ■ Monday noon omelet ■ Tuesday evening steak and potatoes ■ Wednesday morning bacon, eggs, and biscuits ■ Thursday noon chow mein ■ Friday evening steamed fish and vegetables ■ Saturday night crepes and hot hors d'oeuvres ■

BETTER HOMES & GARDENS MAY, 1977

Rival's new CROCK-PLATE® Multi-Purpose Stoneware Cooker. Cook on it every day. And forget about 10 other appliances.

Rival's fantastic new Crock-Plate Stoneware Cooker does the work of 10 appliances—BETTER.

It's a broiler-brazier, skillet, griddle, "deep" fryer, oven, wok, steamer-poacher, omelet-crepe maker, chafing dish, and warmer-server.

The secret's a high-fired Petalite stoneware plate that heats to a high even temperature, sears food instantly, seals in juices and flavor, and cooks evenly. Requires very little oil.

There are no hot spots, no electric coil pattern as you see in an electric skillet. And no clean-up problems. You just lift off the plate and dunk it. You've never cooked so easy. You've never cooked so good! Comes with its own 84-page cookbook.

If you can't cook it on the Crock-Plate, cook it in the Rival Crock-Pot® Slow Cooker.

We've made our famous Crock-Pot even better, with removable stoneware bowls that lift out so you can wash them, store them in the refrigerator, or serve in them at the table. Choose from one-quart to 8-quart sizes, in pretty colors.

RIVAL® **CROCK-PLATE®**

MULTI-PURPOSE STONEWARE COOKER

Rival Manufacturing Company, Kansas City, Missouri 64129

Nobody makes a chocolate cake like JELL-O® BRAND Pudding and you.

Jell-O and Baker's are registered trademarks of General Foods Corporation.
© General Foods Corporation 1977.
General Foods Corp., E. Court St., Kankakee, Illinois 60901.

GF GENERAL FOODS

The Triple Chocolate Cake

A Jell-O® Pudding Triple Chocolate Cake is a triple chocolate treat for the whole family.

Start with your regular chocolate cake mix. Then make it really rich, moist and more chocolatey by adding in chocolate flavor chips and Jell-O® Chocolate Flavor Instant Pudding.

So give everyone a triple chocolate treat. Make a chocolatey, chocolatey Triple Chocolate Cake.

Triple Chocolate Cake Recipe

1 package (2-layer size) chocolate cake mix
1 package (4-serving size) JELL-O® Chocolate Flavor Instant Pudding and Pie Filling
4 eggs • 1¼ cups water • ¼ cup oil
1 cup BAKER'S® Chocolate Flavor Baking Chips

Combine all ingredients in a 13x9-inch pan and stir with a fork until blended, about 2 minutes.* Bake at 350° for 40 to 45 minutes, or until cake springs back when lightly pressed. Cool in pan and cut into squares. Sprinkle with confectioners sugar, if desired.

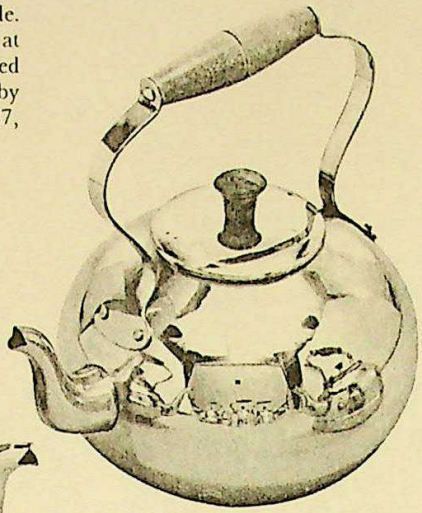
*At high altitudes, increase water to 1¾ cups, add ¼ cup flour, bake at 350° for 40 min.

Get "The Jell-O® Pudding Sampler," an award-winning book of 40 delicious dessert recipes. Send 50¢ (no stamps) with your name, address, and ZIP Code to: Sampler, Box 3122, Kankakee, Ill. 60901. Allow 6 to 8 weeks to process request.

Bake in moistness.
Bake a JELL-O® BRAND Pudding Cake.

D 7/~~55~~354

Tea Time calls for a shiny copper teakettle. Selection of three styles in 1½ qt. size to retail at $17.85; three styles in 2½ qt., $23 ea. Shipped in cartons of 12. Imported from Portugal by Copral, div. of Preferred Prod., P.O. Box 787, Waterbury, Conn. 06702.



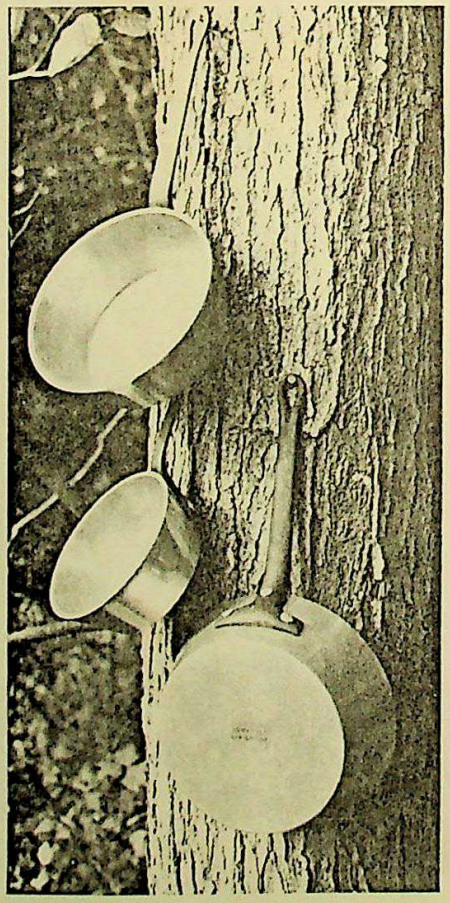
Calorie counters and worshipers of the bountiful feast will both find the new selections of kitchen goodies almost irresistible. Traditional cookware drawn from centuries-old origins or sleek modern accessories will appeal to customers who search for beautiful and functional gifts.

JAN. 1977

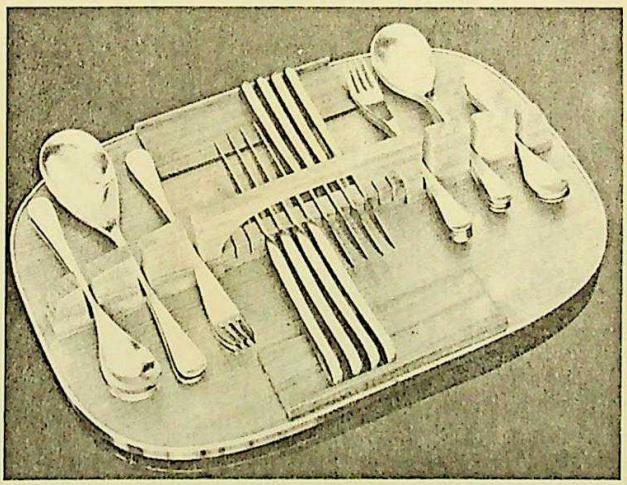
P. 101

for Gourmet Gifting

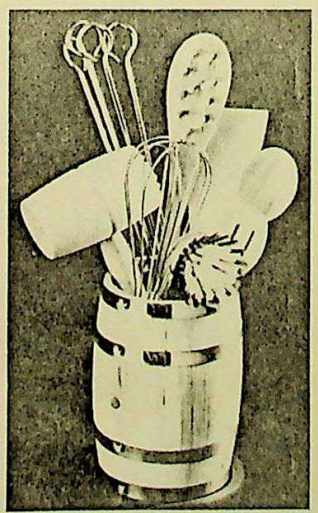
GIFTS & DECORATIVE ACCESSORIES



Cook's choice, new slant-sided saucepans that are extra-shallow for easier stirring. Three sizes, 8-¼, 7-½ and 6-in. dia. Lids avail. $19 to $30. Wilton Armetale, Columbia, Pa. 17512.



Get Organized. Butler's tray saves time in table setting, displays fine flatware elegantly. $34. Old Hall Tableware Co. at A. Walsh, 46 Brookview Terrace, Madison, Conn. 06118.



Keg of Kitchen Tools includes four stainless skewers, whisk, tenderizer, vegetable brush and four other wood utensils. $14.99. Jerry Abrams Assoc., 18 Connor Lane, Deer Pk., N.Y. 11729.

D7-85 354

Wilton Armetale® introduces cookware for cooks that really cook.

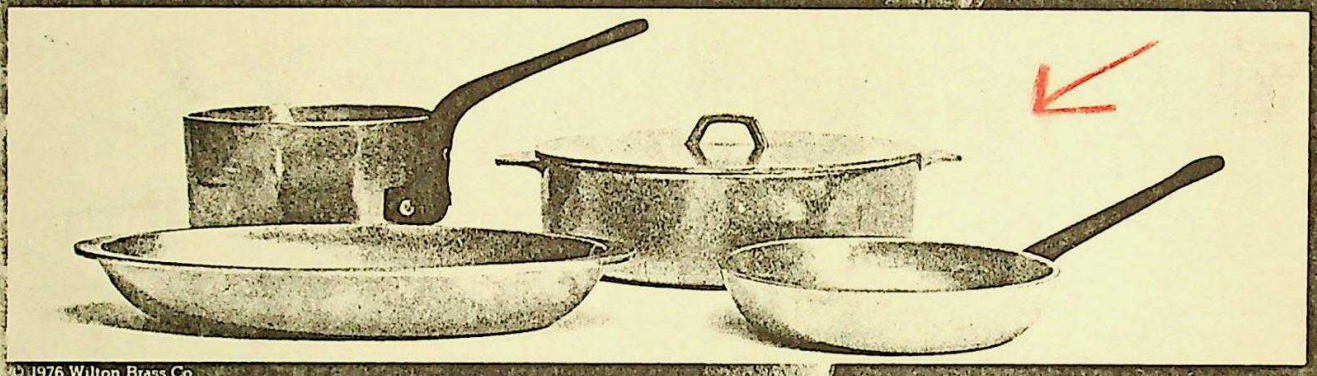
New Mary Bond/Armetale Cookware doesn't ome in pretty colors. Or space age shapes. It was made ith only one purpose in mind: to really cook your food roperly, efficiently and easily.

Designed and perfected by a "Grand Diplome" ordon Bleu Cook, Mary Bond/Armetale Cookware com- ines the best of all ingredients (balance, weight, shape nd size) necessary for the perfect cooking of food.

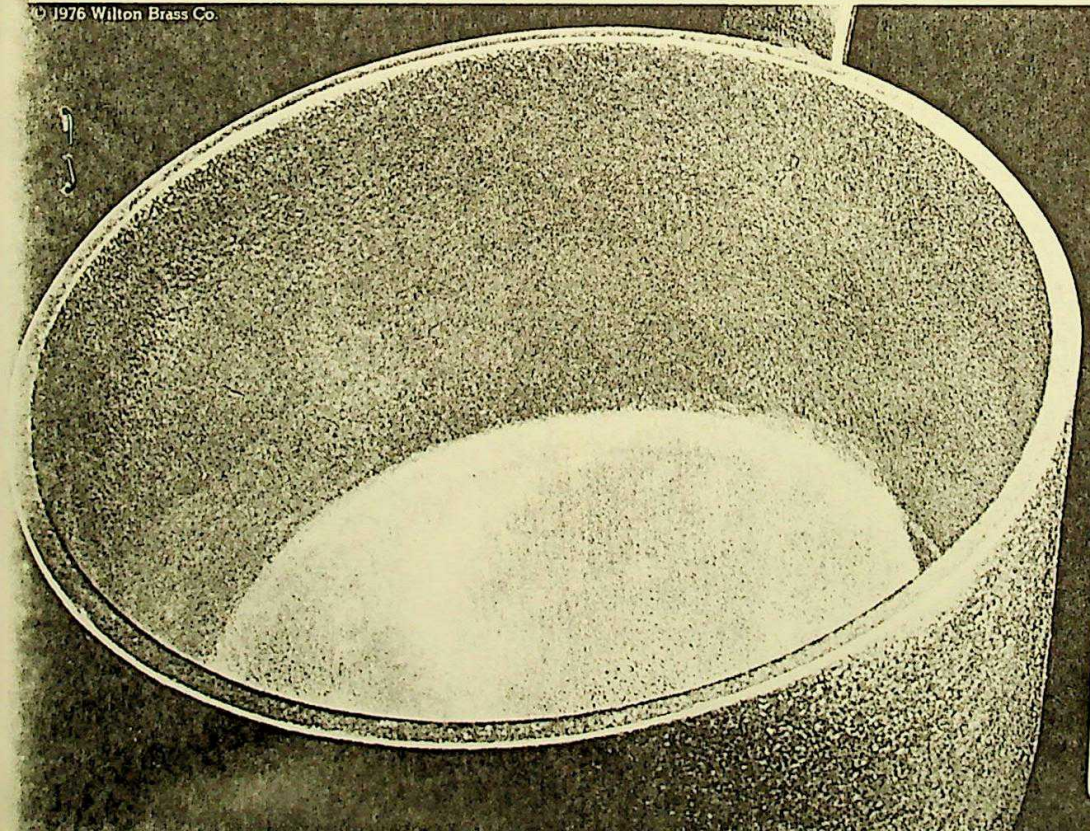
The revolutionary Armetale metal distributes heat venly and effectively permitting you to cook at any tem- erature without scorching. It resists sticking without any tificial coating. In addition, there are no rivets inside any professional Mary Bond/Armetale Cookware. You can stir any sauce in an even flow.

These perfectly balanced, hefty cooking utensils are designed for easy handling and minimum care. The cast iron handles allow every piece of Mary Bond/Armetale Cookware to go under the broiler. They won't crack, chip or dent in normal usage. They're made professionally to last a lifetime. From a single egg to a banquet, there's a pan, pot and gratin to fit your every cooking need: Burner to oven to table.

As nationally advertised. Send for our brochure.



© 1976 Wilton Brass Co.



GIFTS & DECORATIVE ACCESSORIES
JAN., 1977
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Mary Bond™ Armetale® Cookware.

The first professional cookware for the home.

WILTON RWP ARMETALE® BRAND PRODUCTS

COLUMBIA, PENNSYLVANIA 17512

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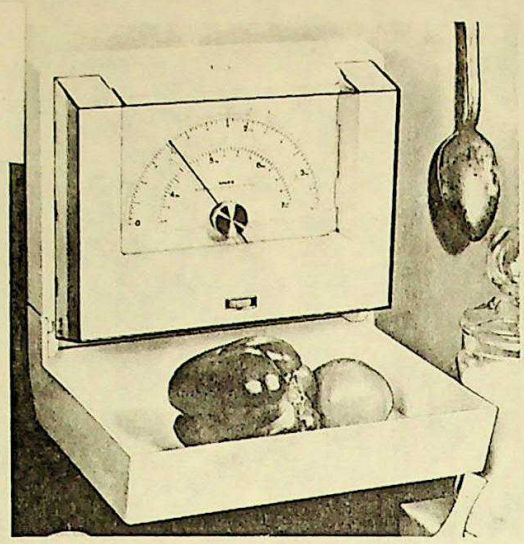
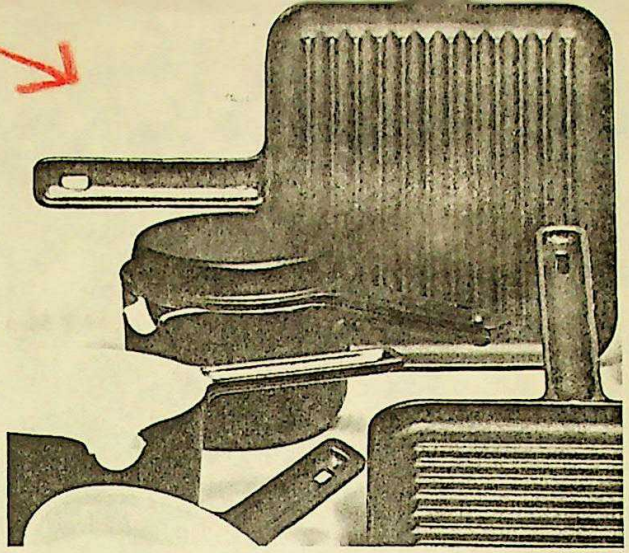
354



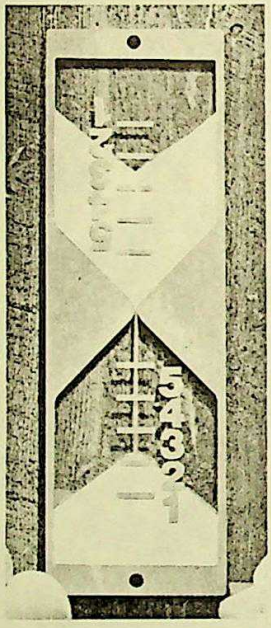
Winning Weighs. Space-saving wall-mounted scale. Folds up. Tray is removable. $30. Krups Co., 331 Sylvan Ave., Englewood Cliffs, N.J. 07634.



Modern Classics. Cast iron contemporary cookware, matte black with white porcelainized interior or chocolate/cream. $25 to $42. H. E. Lauffer, Belmont Dr., Somerset, N.J. 08873.

Practical Makes Perfect

GIFTS & DECORATIVE ACCESSORIES



Take-Five. Acrylic Sand-Timer is 15½-in. high; times from one to five min. In five vivid colors. $7 retail. American Family Scale Co., 3718 S. Ashland Ave., Chicago 60609.

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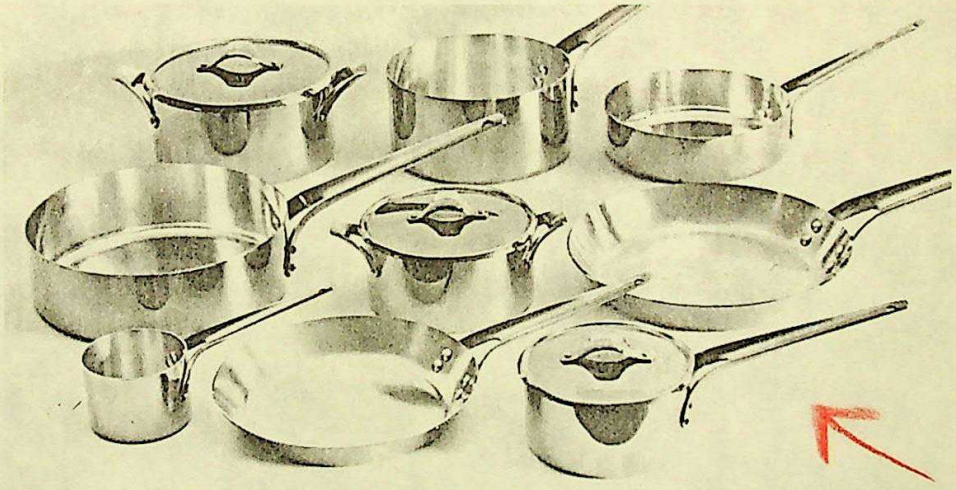
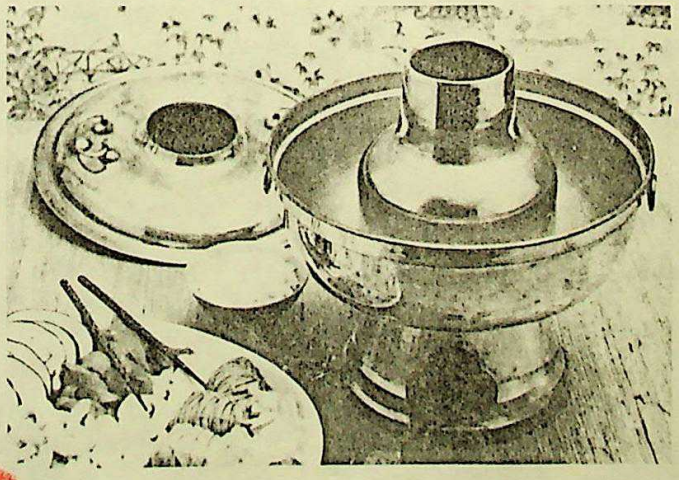


▲ **Extravagantly Elegant.** Sterling silver lined copper cookware with nonheating stainless handles. "Taverna" pieces from $32.50 to $128 ea. Georg Jensen Denmark at Royal Copenhagen Porcelain, 8 Westchester Plaza, Elmsford, N.Y. 10523



Mongolian Firepot. In ▶ bronze, it comes with charcoal or alcohol burner. $89.50. Lloyd's Classics, RD3-Box 402A, Somerset, N.J. 08873.

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JUNE, 1976
P. 218

SUNDAES

¼ cup packed brown sugar
⅛ teaspoon ground cinnamon
cream
¼ teaspoon rum extract

P. 218 JUNE, 1976 BETTER HOMES & GARDENS

COUNTRY·COLLECTION

by Magnalite®

Most women are better cooks than their cookware.

Country Collection can change that. It can carry you as far into the world of cooking as you care to go.

Because every feature a good cook looks for is here. Super-thick cast aluminum in a special alloy lets you cook more evenly at lower, flavor-saving temperatures. And, without hot spots.

Country Collection is almost entirely hand-crafted. And its design is timelessly correct. The special safety-mounted handles are rich, warm hardwood, specially treated to withstand kitchen abuse. Covers are precision-fit for true "waterless cooking." Even the pouring spouts drain liquids more safely and easily.

You can't own better cookware than Country Collection. Look for it at better stores everywhere.

And experience it.

GHC
General Housewares Corp.
Terre Haute, Indiana 47804

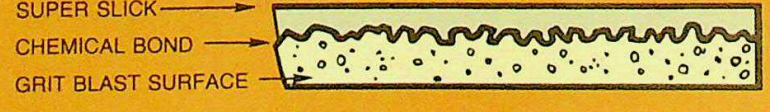
D7-354

NORDIC WARE®
THE BUNDT® PEOPLE

NEW "Super Slick" LINE

NORDIC WARE'S Super Slick The line that is taking the country by storm. Demonstrated and sold by most leading department stores throughout the country.

ENLARGED CUTAWAY OF SUPER SLICK FINISH



SUPER SMOOTH SURFACE P.T.F.E. (POLY TETRA-FLUOROETHYLENE), ON CHEMICAL BOND OVER GRIT BLASTED SURFACE FOR GRIPPING ACTION. HEAVY RUGGED ALUMINUM FOR EVEN HEAT. BRIGHT YELLOW FIRED ON PORCELAIN OR POLISHED EXTERIORS.

D7/85
354

NEW from Nordic Ware® "Super Slick" LINE

NORDIC WARE® THE BUNDT PEOPLE

INTRODUCES THE
NEW LINE OF
"Super Slick"
INTERIORS

Now you can cook
Like a Gourmet Chef,

Cooking is easy, serving is quick, clean up is simple with New Super Slick interiors from Nordic Ware the Bundt People.
BRAND

NORDIC WARE® THE BUNDT PEOPLE

INTRODUCES THE
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INTERIORS

Now you can cook
like a Gourmet Chef,

Cooking is easy, serving is quick, clean up is simple with New Super Slick interiors from Nordic Ware the Bundt People.
BRAND

Rec'd. March 20, 1976

HOW TO COOK LIKE A GOURMET CHEF...

Cooking is easy, serving is quick, cleanup is simple, with New Super Slick cookware from Nordic Ware, the Bundt Brand people! The slippery, (P.T.F.E.) silver-grey interior is bonded to extra heavy even-heating aluminum. Fried eggs, omelets, even grilled cheese sandwiches cook beautifully, slide easily out of skillet or pan...a wipe with a paper towel and its clean!

Three Skillet sizes, 9", 11" and 12½", plus 1½ Qt. Sauce Pan with cover, Square Pancake Griddle, large 9" x 13" Roast 'N Bake Pan with Chrome holder, two-burner Jumbo Griddle and 10" Chicken Fryer with high dome cover. Every Super Slick item features the silver grey, non-stick interior, and an exterior of polished aluminum or bright yellow porcelain. Pretty and practical...they're as helpful as a course in cookery!

CAT #	DESCRIPTION	STD PACK	WT (LBS)
13050	9" Super slick skillet — polished ext.	3	5
13053Y	9" Super slick skillet — bright yellow ext.	3	5
13150	11" Super slick skillet — polished ext.	3	7
13151Y	11" Super slick skillet — bright yellow ext.	3	7
14850	12½" Super slick skillet — polished ext.	3	8
14853Y	12½" Super slick skillet — bright yellow ext.	3	8
11850	1½ Qt. sauce pan — polished ext.	3	8
11853Y	1½ Qt. sauce pan — bright yellow ext.	3	8
10450	Square Griddle — polished ext.	6	12
10453Y	Square Griddle — bright yellow ext.	6	12
13550	Roast 'N Bake Pan — polished ext. w/wire rack	3	12
13553Y	Roast 'N Bake Pan — bright yellow ext. w/wire rack	3	12
10953Y	Jumbo Griddle — bright yellow	6	16
11153Y	Chicken Fryer — bright yellow	3	13

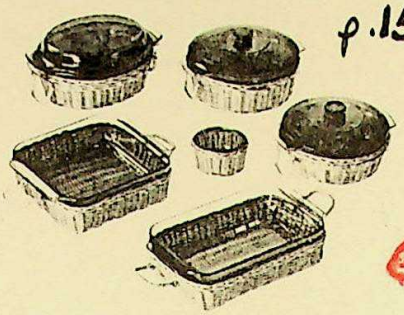
NORTHLAND ALUMINUM PRODUCTS, INC., Mpls., Mn. 55416

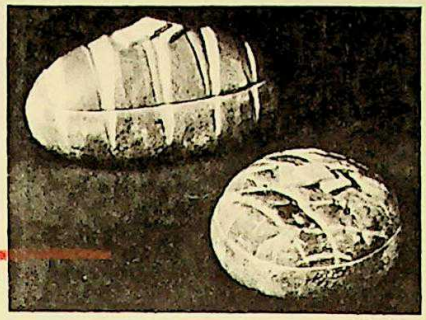
OCT., 1975 GIFT & TABLEWARE REPORTER, 1ST ISSUE

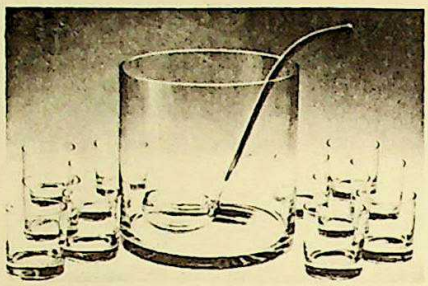
D7-354

tabletops for better sales

p.15







PITMAN-DREITZER. 14-pc. Punch Set includes clear crystal 10-qt. bowl, 12 matching 6-oz. cups, and glass ladle. $35/set. 225 Fifth Ave., NYC.

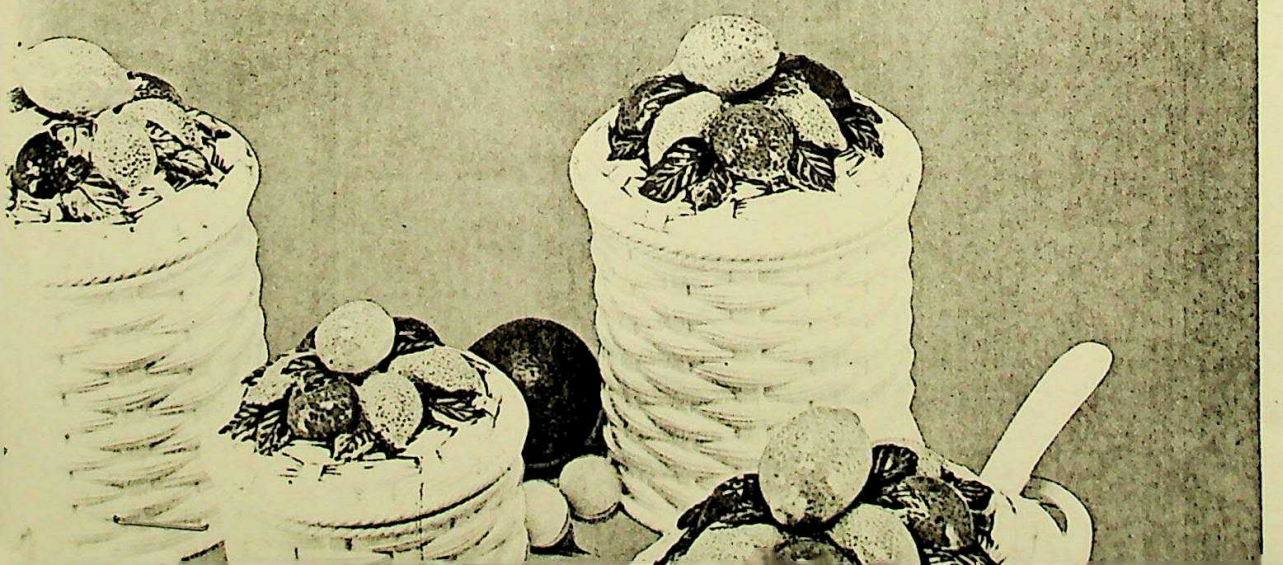
SHADLE & ASSOCIATES. Topaz ovenware in baskets. 1-qt. round covered casserole ret. approx. $6.50; 1½-qt. rectangle, $7. 9-A-9 Merchandise Mart, Atlanta, Ga.

N.S. GUSTIN. Oven to table casseroles in French bread and Shepard's bread shapes. Each $15 retail. 712 S. Olive St., Los Angeles, Calif.

MAURICE DUCHIN. Crystal salad bowl in classic Paul Revere shape w/removable silverplated frame. Complete with servers. $20 ret. 230 Fifth Ave., NYC.

Fruit Basket

Lefton preserves the luscious look of fresh fruit in high glaze earthenware ice, soup tureen (2 qt.), and set of canisters.



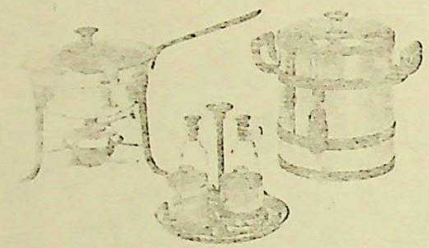
MORE NEW PRODUCTS • MORE NEWS • MORE OFTEN

OCT, 1975 GIFT & TABLEWARE REPORTER, 1ST ISSUE

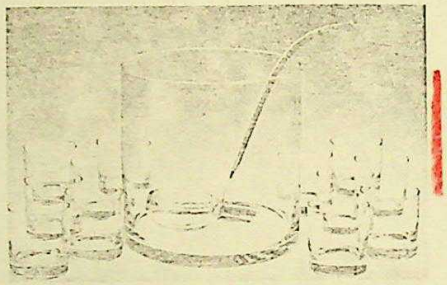
better tabletops for better sales

p. 15

NGELSEN'S. Quill-A-Way Christmas book includes general instructions detailed info on how to use a quilling tool. $1 retail for the book. Omaha, Neb.



RNEST SOHN. "Forge" servers feature a highly polished copper look with black metal [illegible]: $30. 723 $40. 880 E. [illegible], Cleveland.



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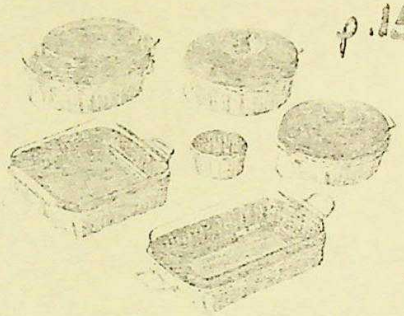
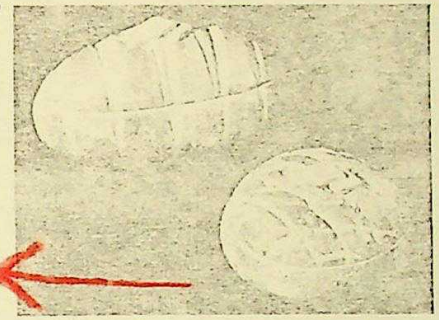


SHADLE & ASSOCIATES. Topaz ovenware in baskets. 1-qt. round covered casserole ret. approx. $6.50; 1½-qt. rectangle, $7. 9-A-9 Merchandise Mart, Atlanta, Ga.



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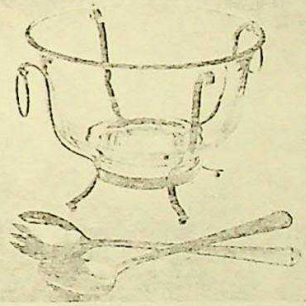

MAURICE DUCHIN. Crystal salad bowl in classic Paul Revere shape w/removable silverplated frame. Complete with servers. $20 ret. 230 Fifth Ave., NYC.

Proud Basked

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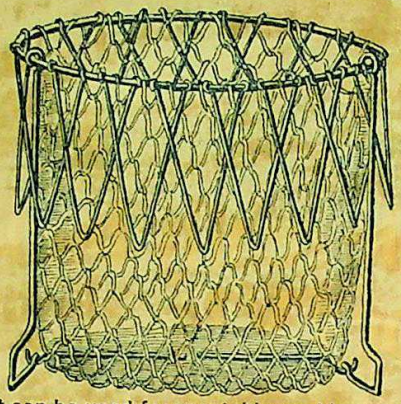
S • MORE OFTEN

~~D7/41~~ D7/354

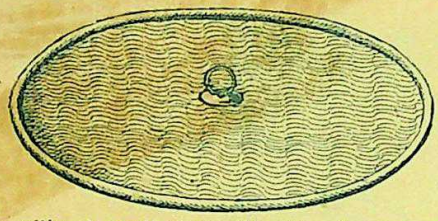
Simple Kitchen Gadgets that Do a Big Job

Draining tools that also cook, skim, steam or stir



Steel basket can be used for vegetable washing and steam cooking in addition to draining. It folds flat for easy storage, has side locks that let it stand upright. $2.50.*
Mouli Mfg. Co., 1 Montgomery St., Belleville, N.J. 07109

Three-quart aluminum saucepan has strainer holes in cover and top edge. When they are aligned, liquids can be drained off easily without food spillage. $4.
Enterprise Aluminum Co., 4951 Forsyth Rd., Macon, Ga. 31204



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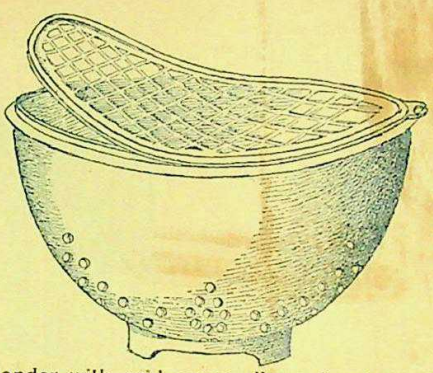
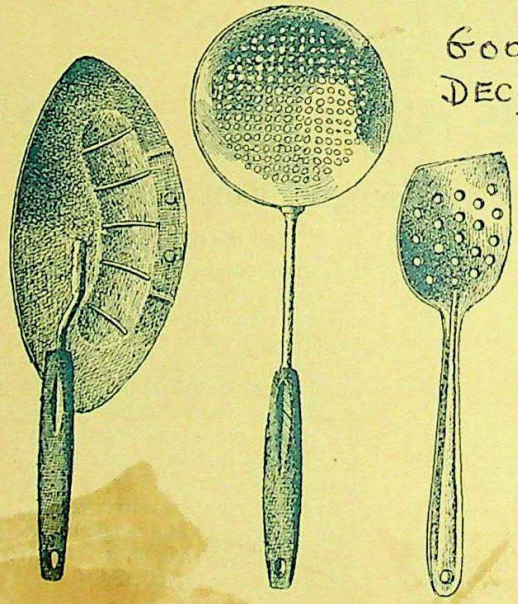
Fry crisp without spattering with this aluminum mesh filter lid that lets steam out, keeps fat in, and also doubles as a drainer. 9½" diameter; other sizes available. $1.50.
Aluminum Filter Co., Box 1311, Santa Barbara, Calif. 93102



Plastic colander with grid cover allows for deep rinsing of berries and other foods without spillage. $2.30.
Available through Tupperware Home Parties (listed in classified directories under Housewares).

GOOD HOUSEKEEPING
DEC., 1973



INSTITUTE/APPLIANCES & HOME CARE/MARJORIE CUBISINO

Aluminum drainer (left), when attached to pan rim, holds foods in while liquid drains through slots. $1.30. Stainless-steel "Handee" drainer (center) also lifts, skims. 80 cents.
Both, Foley Mfg. Co., 3300 Fifth St., N.E., Minneapolis, Minn. 55418
Stainless-steel stirring spoon (right), perforated for draining, has flat, tapered edge for reaching pan corners. $1.30.
E-Z-V Products, Lynch-Jamentz Co., 1109 No. Virgil Ave., Los Angeles, Calif. 90029

*All prices approximate.

Mel Furukawa

Cook, then drain in the perforated basket of this heavy aluminum cooker, 8-quart capacity. Perfect for spaghetti, corn, seafood, blanching foods for freezing. $10.
Leyse Aluminum Co., 203 Ellis St., Kewaunee, Wis. 54216

D7/354 p.45 "GOURMET" MAY, 1973

The new gourmet likes cooking-with-porcelain, eating-with-porcelain. In 3 fine English dinnerware patterns with 42 flameproof oven-to-tableware collectibles in each. Peachy Evesham, Palmyra with mandarin marigolds, Astley with garden flowers.

Five-piece place setting, 19.95. Matching cookware, 3.00 to 64.50.
Top, Evesham; left, Palmyra; right, Astley.

By appointment to
H. M. Queen Elizabeth II
Manufacturers of China
and Porcelain
The Worcester Royal
Porcelain Co. Ltd.
Worcester

ROYAL WORCESTER®

For free "Setting your Table" booklet and pattern brochures, write Royal Worcester, Dept. G-53, 11 East 26th Street, New York 10010.

Gourmet's Menus

SPRING DINNERS

Tomato Essence

Chevalier Montrachet '69 — *Baked Mackerel with Mustard Sauce*

Steamed New Potatoes

Dandelion and Bacon Salad

Vacherin with Lemon and Lime Cream

Hors-d'Oeuvre Variés

Napa Cabernet Sauvignon '69 — *Lamb Chops en Papillote*

Braised Herbed Cucumbers

Cheese Board

Rhubarb and Orange Compote

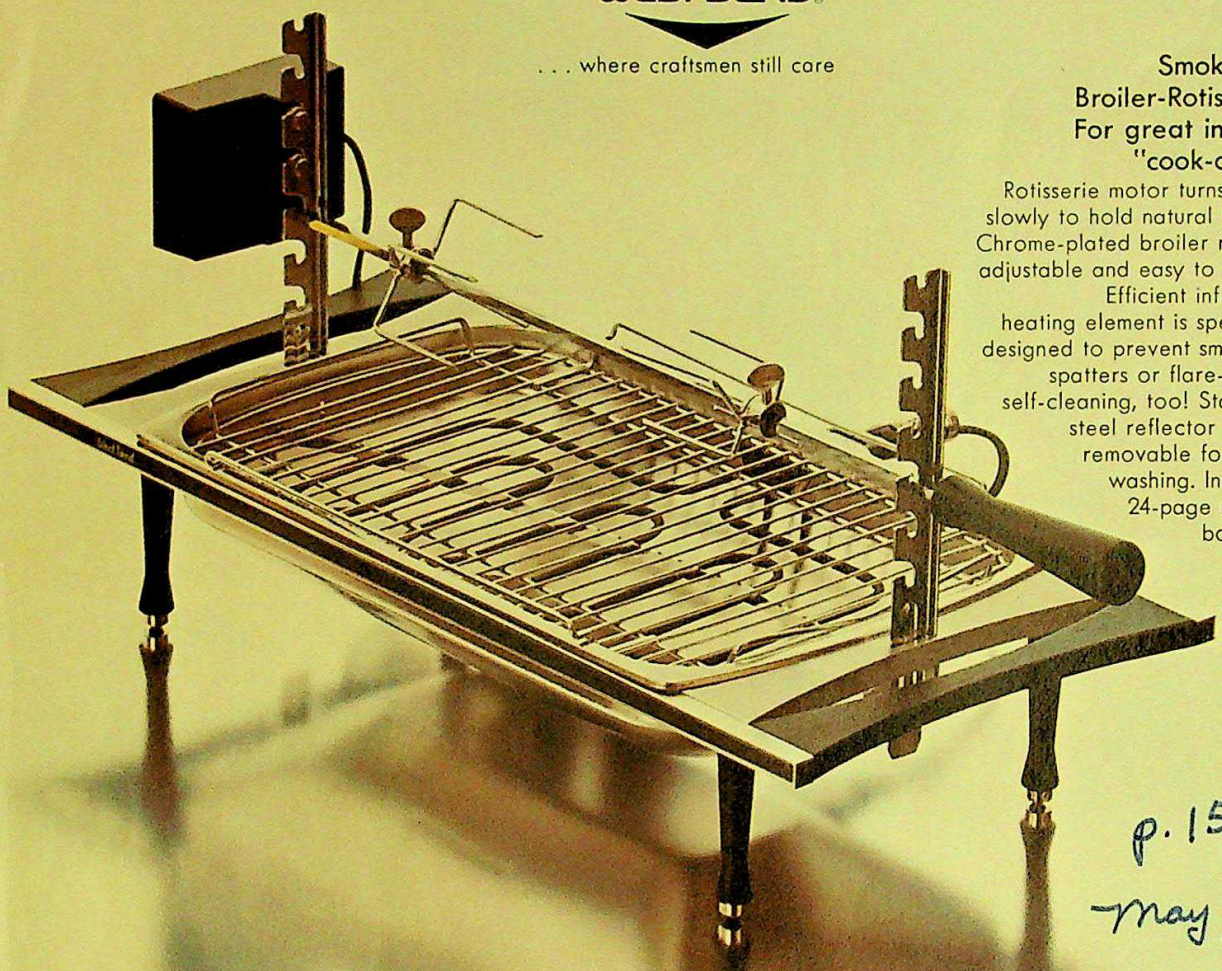
Recipes begin on page 51. Photograph credits are on page 54.
Photographed at GOURMET*'s studios.*

D 7-90
354

Uncommon Meal-Makers!

WEST BEND®

. . . where craftsmen still care

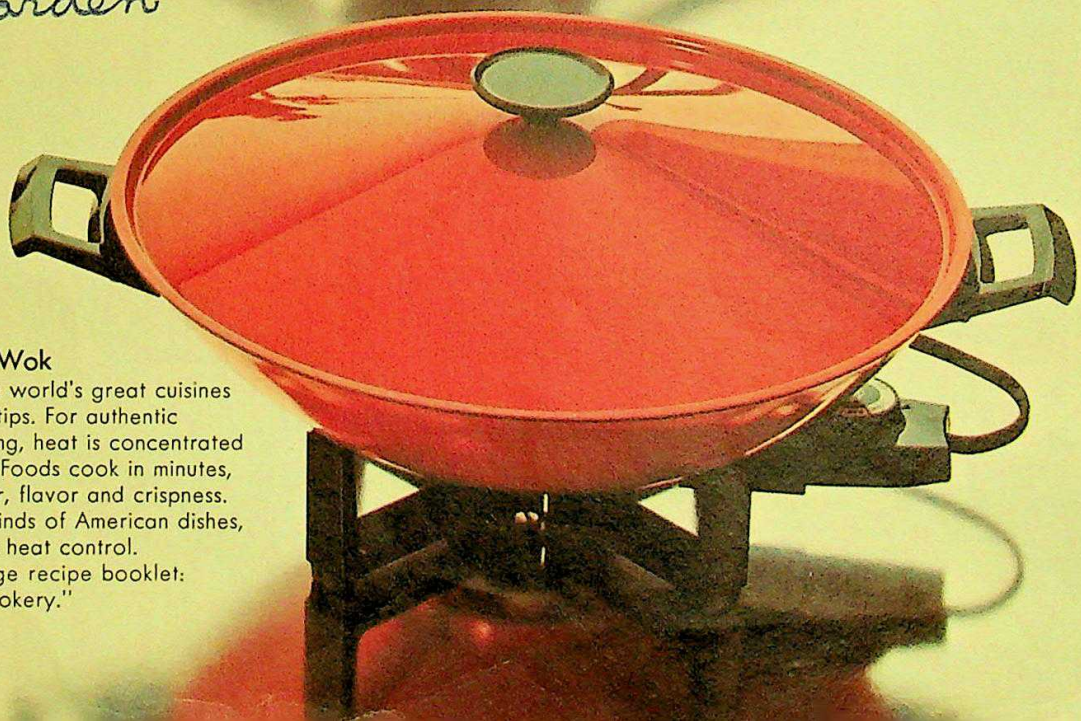


Smokeless Broiler-Rotisserie For great indoor "cook-outs"!

Rotisserie motor turns meat slowly to hold natural juices. Chrome-plated broiler rack is adjustable and easy to clean. Efficient infra-red heating element is specially designed to prevent smoking, spatters or flare-ups—self-cleaning, too! Stainless steel reflector pan is removable for easy washing. Includes 24-page recipe booklet.

p. 157
May, 1973

House & Garden



The Electric Wok

Puts one of the world's great cuisines at your finger tips. For authentic Oriental cooking, heat is concentrated at the bottom. Foods cook in minutes, sealing in color, flavor and crispness. Great for all kinds of American dishes, too. Automatic heat control. Includes 24-page recipe booklet: "Chopstick Cookery."

D7-90
354

Uncommon Party Partners!

WEST BEND®

. . . where craftsmen still care

House & Garden p. 158
May, 1973

30-Cup Decorated Party Perk

For entertaining in a big way! Brews as few as 12 cups or as many as 30 cups of delicious coffee automatically. It's insulated so you can even keep beverages cold for serving.

5-Quart Electric Country Kettle

Prepare party-size quantities of chili, stew, chowders—even a pot roast. It's all done automatically with the aid of the detachable heat control. Interior is West Bend's Fired-on no-stick finish that makes cleanup swift. Genuine porcelain-on-aluminum exterior stays bright and scratch-free, and makes an attractive server. Completely dishwasher-safe.

Chalet Chef™ Electric Chafing Dish Skillet

Chafing dish cookery lets you enjoy those special gourmet dishes, without the hazards of an open flame. Has automatic control. Ideal for seafoods, cheese dishes, crepes or skillet and casserole recipes. Has removable 2-quart Fired-on no-stick coated blazer pan. Dishwasher-safe.

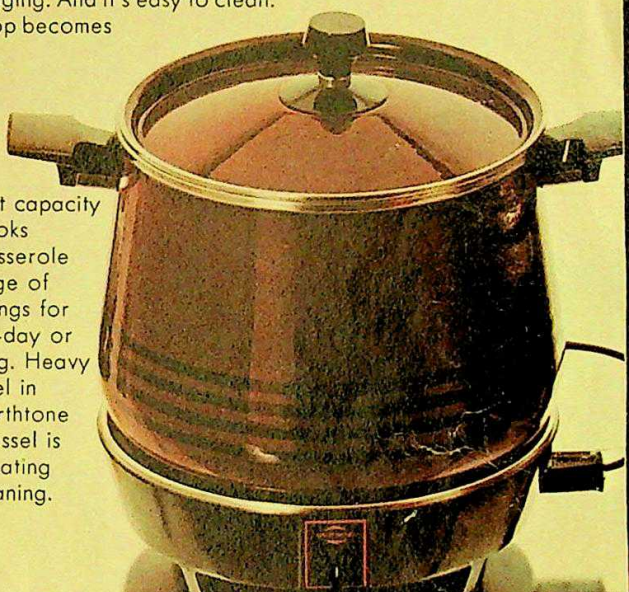
©1973, The West Bend Company, Dept. 585, West Bend, Wisconsin 53095. Also available in Canada.

~~D7-85~~
D7/354

Uncommon New Electrics!

House & Garden
May, 1973
p. 156

Butter-Matic™ Corn Popper
Enjoy "movie house" popcorn at home every night. Out-performs all other buttering corn poppers because of unique device on cover. Add butter after corn starts popping. As it continues to pop, butter is released slowly for thorough, even coating. No burning, no sogging. And it's easy to clean. Flip it over and top becomes a handy server.



Lazy Day Slo-Cooker™
Generous 6-quart capacity gently simmer-cooks stews, chili or casserole meals. Wide range of temperature settings for slow, reliable all-day or overnight cooking. Heavy porcelain-on-steel in dramatic new earthtone look. Cooking vessel is separate from heating unit for easy cleaning.

page 156

Quik-Drip™ Coffeemaker
Starts brewing a perfect cup of coffee in 27 seconds. Eliminates all the common causes of mediocre coffee. Heats water to perfect temperature for brewing. Distributes water evenly throughout the ground coffee. Filters out sediment with washable polyester filter. Keeps coffee serving hot without boiling in easy-clean glass container. Makes 2 to 8 cups of perfect coffee automatically every time.

D7-85
D7/354

uncommon gifts

WEST BEND®

. . . where craftsmen still care

House & Garden
p. 155
May, 1973

D7-354 upr

MART 10-65

p. 58 upper at

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Inc. "To date there has
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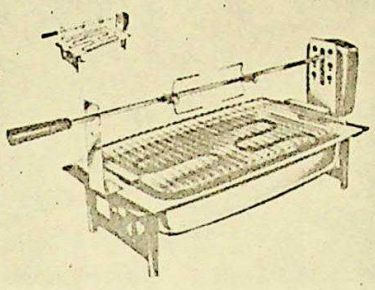
orts of new product dis-

sad commentary, Troy
our industry acts as independent individuals rather than as a concerted voice for the combined effort that might be most effective where programming for editorial comment would be of significance."

Though he sees an "increasing trend" in sales, Troy points out that "possibly the greatest deterrent to the sale of the unit is its storability. In order that a unit have sufficiency for broiling sizable portions at one time, it must of necessity be large. The already crowded storage areas in the home, particularly for the electrics, is a strong deterrent to its ultimate purchase by the consumer. Until such time as sales trends for the product exhibit a more vertical graph line, there will be little invested in engineering for more practical designs."

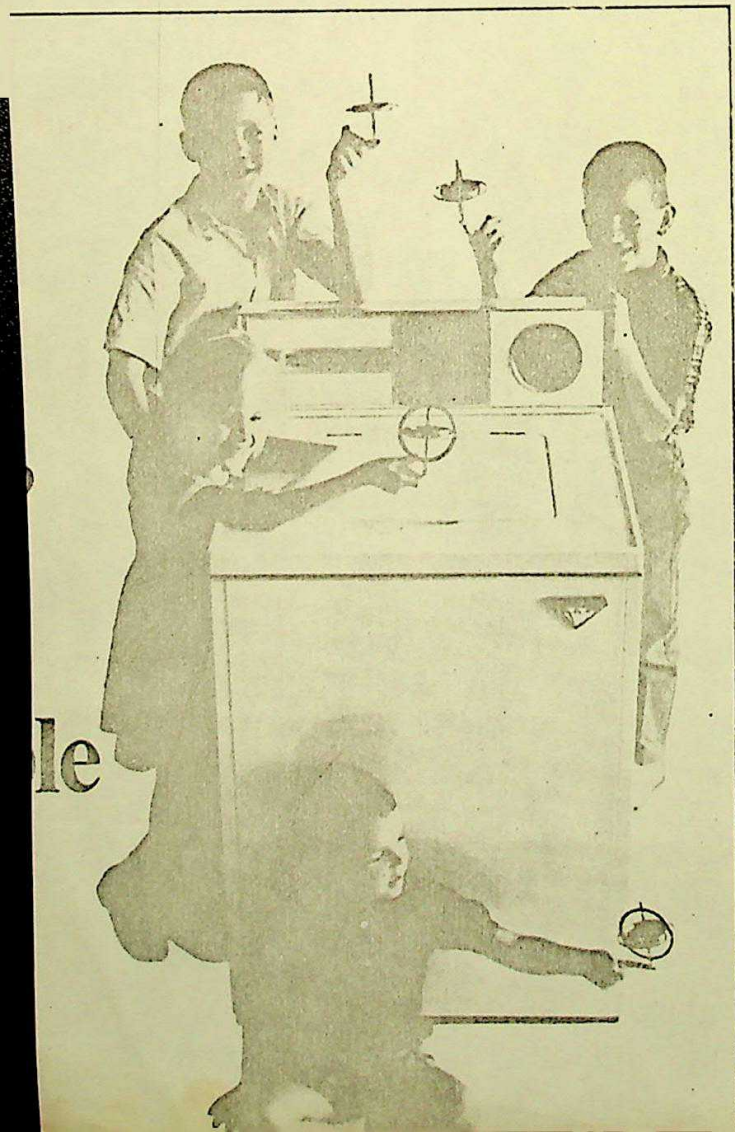
Something new in the offing—or, as President Sado of Marlun Mfg. Co. says, "presently in the embryonic stage"—"is a portable micro-wave oven, which we hope to retail under $350."

"Looking into the future," says Shaffer of Dominion, "we see great opportunity for increased broiler sales. These products have low saturation now, but may soon join toasters, irons and coffeemakers as 'bread-and-butter' items in the appliance business." ■



Manning-Bowman Model 40517

MANNING-BOWMAN Stainless steel pan and black Bakelite end panels are features of buffet broiler rotisserie, Model 40517, by Manning-Bowman. Grill is chrome plated. Heat-resistant handles and feet are said not to mar table tops. Unit operates on 120 volts, 50-60 cycle, AC only, 1615 watts. Shipping weight is 6½ lbs. Bersted Mfg. Div., McGraw-Edison Co., Boonville, Mo.



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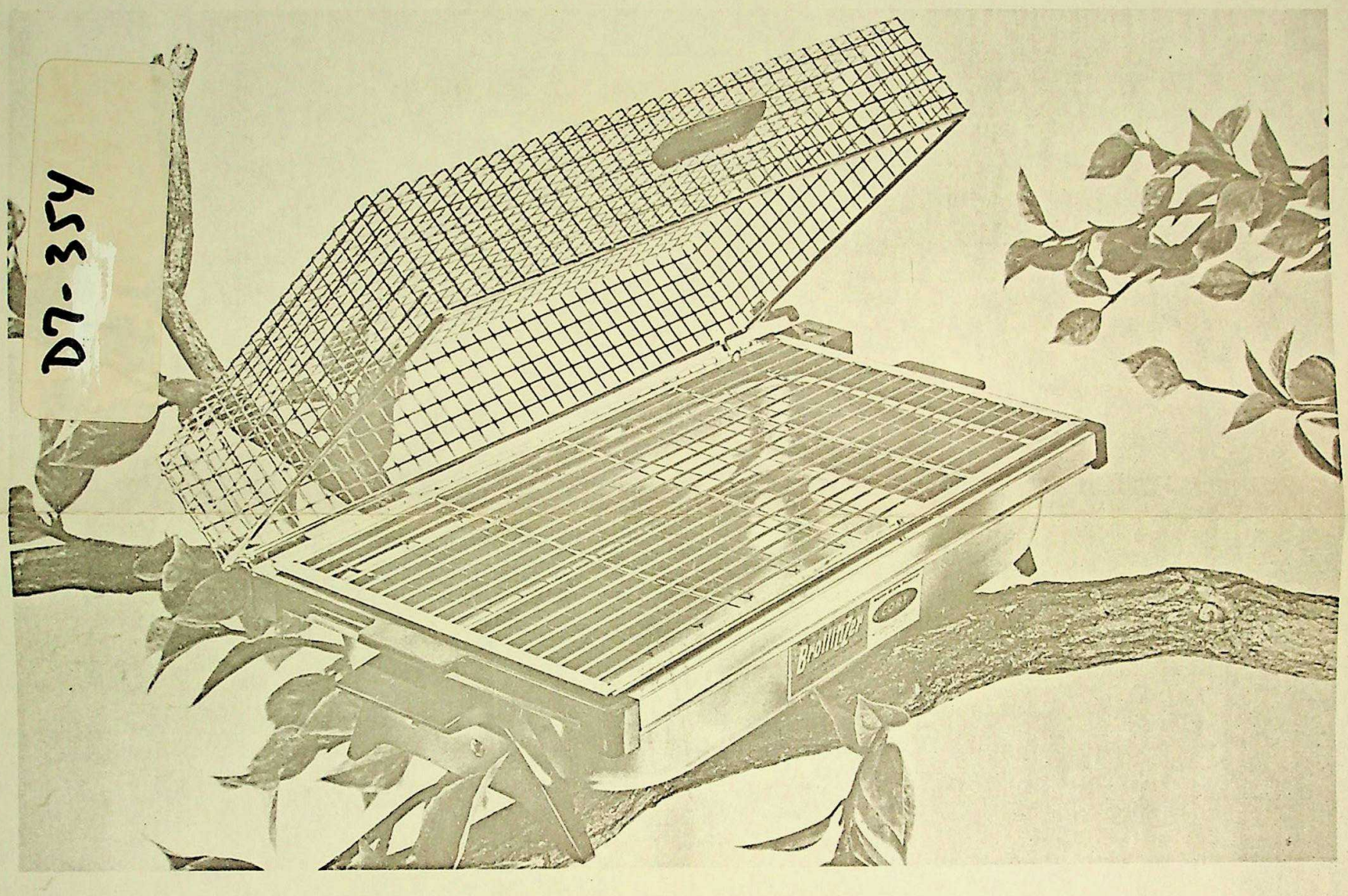
Brand Names Offers Tips On Scoring Of Competition

The 18th annual Brand Name Retailer-Of-The-Year Awards competition is now officially underway, and the field is wide open for entries in every category. Here are some tips on how dealers can prepare and strengthen brand selling activities.

Two things are important. A continuous strong program of promoting and selling manufacturers' brands, and ability to document your activities with such evidence as tear sheets, radio & TV scripts, expansion plans, memos, sales training bulletins, and photos of all displays. All

1-11-65

we're going out on a limb with the new Cory Broilitizer



Perhaps we seem presumptuous. But we'll say it now. We tried harder—to be very best. And we think we've made it! So do lots of women.

What makes them think that way? Cory's unique radiant heat element gives instant high heat. They get the fastest broiling they've ever had. Natural meat juices are seared in to give fabulous flavor. Yet fats drip away into water below, to reduce cholesterol content. And you can imagine how women go for this: there's no smoke, no spatter, no pre-heating!

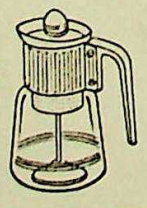
Cory's Broilitizer has an exclusive protective cover that automatically turns heat on when you lower it. When the lid is raised, it automatically turns off. And it's the easiest cleaning broiler made. Just a dip in suds cleans its stainless steel pan and grill.

That's what it takes to make a best-seller broiler. And Cory has made it! See it—at the Housewares Show.

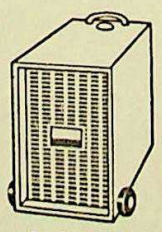
CORY® **CORPORATION**
3200 W. Peterson
Chicago, Illinois 60645
CORY CORP. (Canada)
Ltd., Toronto, Ont.

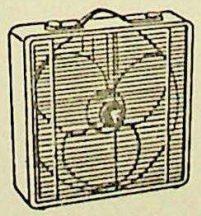
MORE CORY BEST-SELLERS! YOUR CUSTOMERS COUNT ON THEM FOR QUALITY!

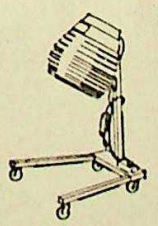
Cory automatic percolators


Cory glass percolators

Cory 3-way appliance (can opener, knife sharpener, and scissors sharpener)


Fresh'nd-aire dehumidifiers


Fresh'nd-aire air circulators


Fresh'nd-aire hair dryers

Cory electric carving knife

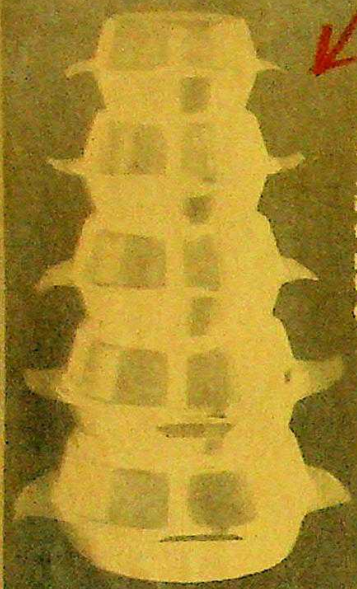
D7-354

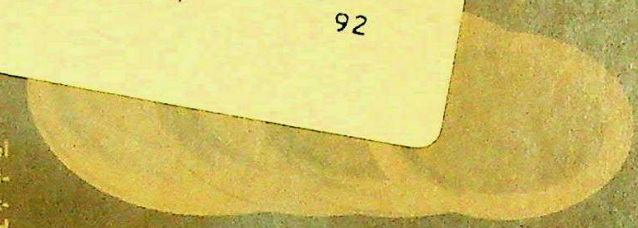
~~U4-15A~~ 92

THE NEW IDEAS IN STAINLESS

by HANSON

Sweden's Finest Stainless Steel . . . Heavy-gauge 18/8 Quality. From a Holloware collection of over 100 smartly styled pieces. All with luxurious satin finish — hand-buffed and guaranteed ovenproof.





SCOOP PLATTERS. Deeper "SCOOP" styling offering more serving area per size than any other platter in the market. Shown left to right: 19" — $9; 16½" — $6; 14½" — $4; 12½" — $3. Prices wholesale.

INTRODUCING: Two new Double Vegetable Dishes with interlocking crisscrossed handle design. Top and bottom fit snugly and both sections have large serving capacity.

New "ROUND DOUBLE" VEGETABLE DISHES:

#28-150	1 pint in each section	$3.50
#28-170	1½ pint in each section	4.00
#28-195	2 pints in each section	4.50
#28-220	3 pints in each section	6.00
#28-240	4 pints in each section	7.00

New "SQUARE DOUBLE" VEGETABLE DISHES:

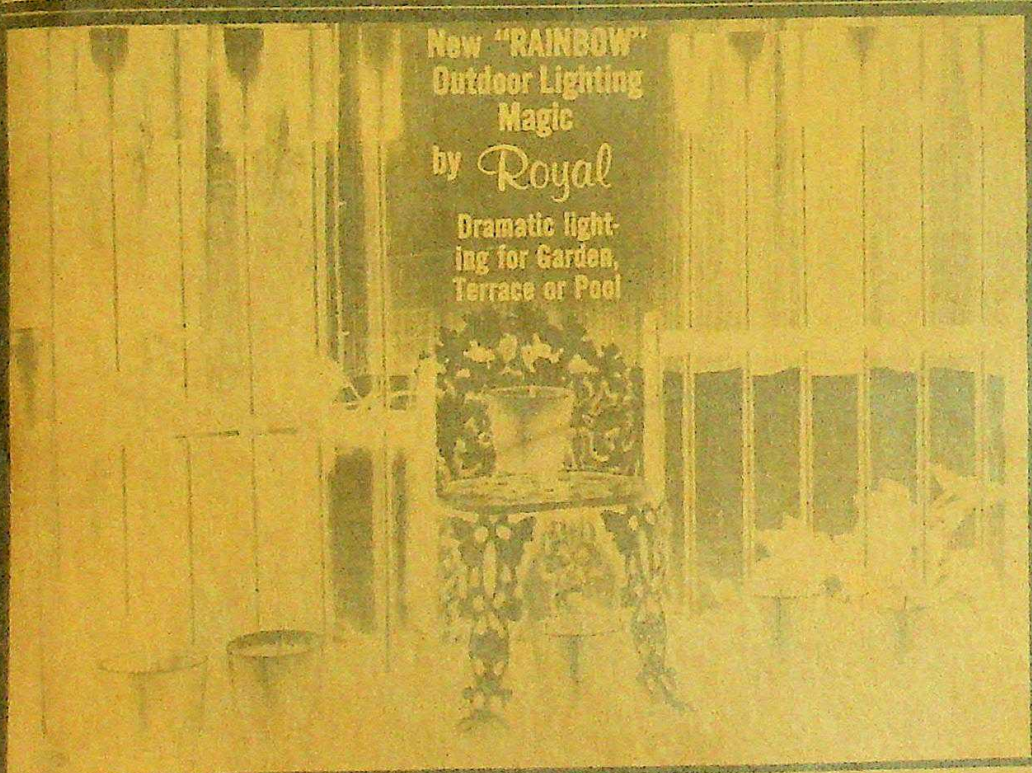
#90-1	2 pints in each section	$6.00
#90-2	(2 pints in top section) (3 pints in bottom section)	6.50
#90-3	3 pints in each section	7.00

Write for Catalog of Our Complete Line

Hanson Handicraft Corp.,

10 Grafton St. Worcester, Mass

Showroom: 225 5th Ave., N.Y.C., Room 409



Royal

Rainbow "SKEETA" Garden "CANDLES" in GLASS" in Six Two-tone Colors

exclusive distributor

SUN GLO STUDIOS

225 Fifth Avenue NEW YORK
1561 Merchandise Mart CHICAGO
2333 Trade Mart Bldg. DALLAS
2037 Baker Street SAN FRANCISCO

Prices are wholesale

SEND FOR CATALOG

07/354

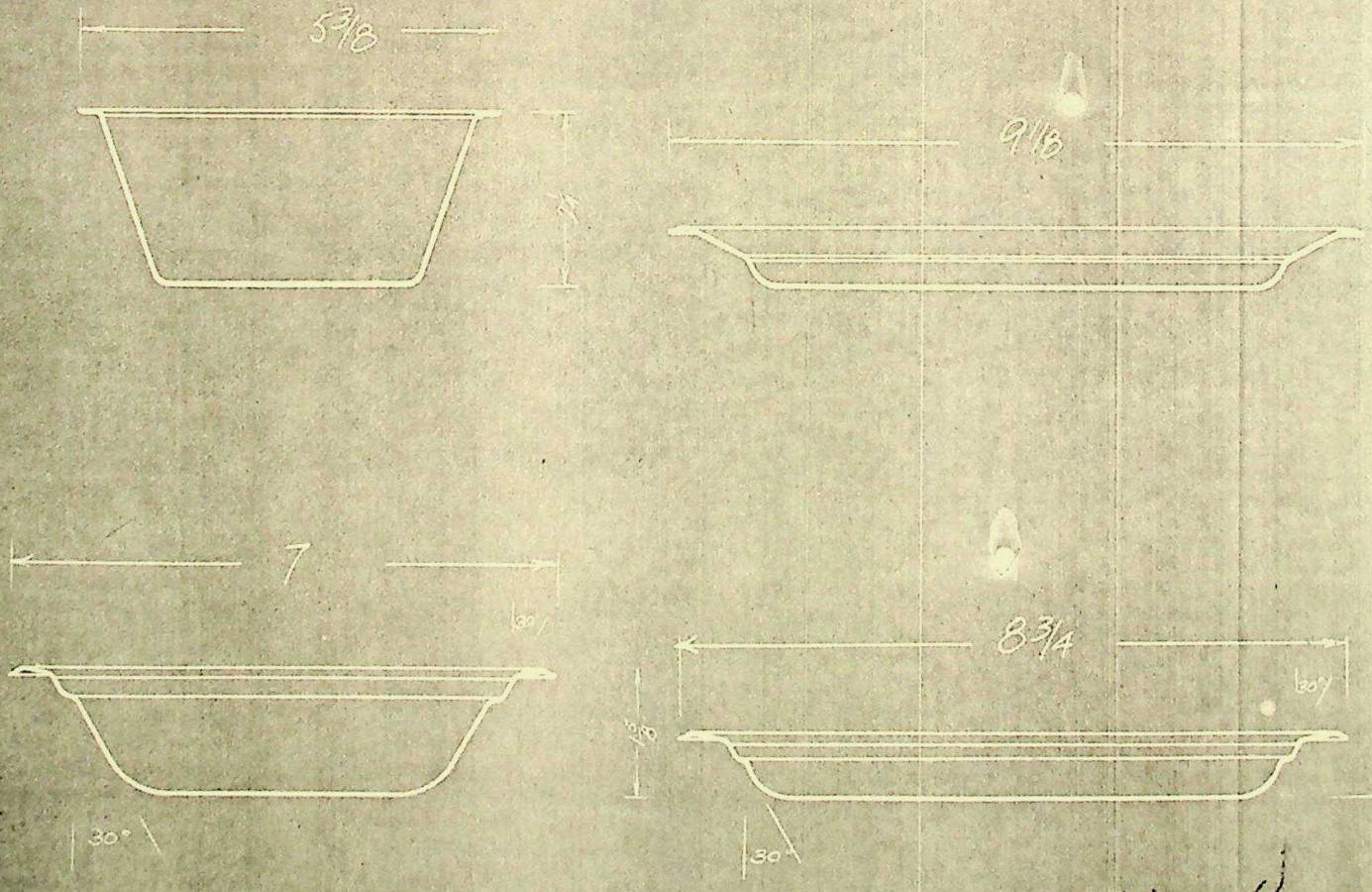
Industrial Design
March, 1963 page 48

When thoroughly familiar with production, [illegible] turned to the dishes. Working with Schlaedermundt and Schlaedermundt associate Charles Mc[illegible] found that the closer to 90 degrees the sides of the angle was, the stronger the dish. An angle of about 120 degrees seemed consistent with both strength and good looks. And in addition all new designs dishes have circular lips about one inch wide, further strengthening the dishes, much as a hat brim strengthens a hat. The result is a paper plate a picnicker (or anyone else) can carry proudly without fearing a sudden lap-full of potato salad.

station, as the arm completes a circle, the rough edges are finely trimmed. The plate then drops off into a stack as the arm moves back to the pulp vat.

A redesigned plate could be almost any shape—with two limitations. It—and the screen that formed it—had to be roughly the same diameter as the machines' hollow circular arms, although adapters are used to handle screens of slightly different diameters for short runs. And, as Keyes engineers pointed out, the angle between plate bottom and side had to be greater than 90 degrees or freeing pulp from the screen would be difficult.

When thoroughly familiar with production, Wa turned to the dishes. Working with Schladermur and Schladermundt associate Charles Metzler, found that the closer to 90 degrees the side-bott angle was, the stronger the dish. An angle of abo 120 degrees seemed consistent with both streng and good looks. And in addition all newly design dishes have circular lips about one inch wide, furth strengthening the dishes, much as a hat br strengthens a hat. The result is a paper plate picnicker (or anyone else) can carry proudly witho fearing a sudden lap-full of potato salad.



Dimensional sketches of dish and bowl before redesign (above) have little family resemblance. Afterwards (below) all have same sized rims, same side angle. Each holds the same amount as did its predecessor.

Industrial Design
March 1963
p. 48

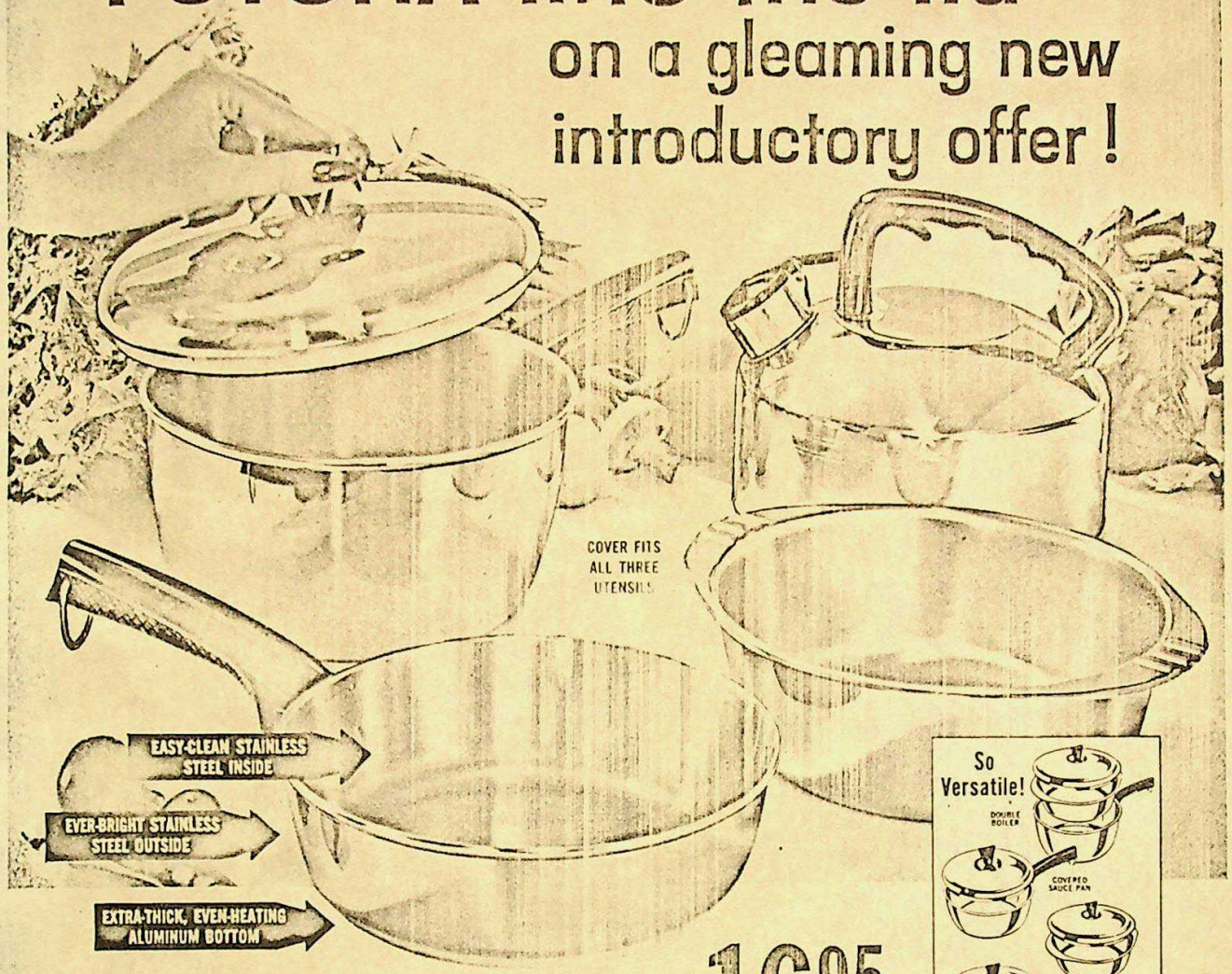
D7-354

FEB. 1963

New . . . the spectacular stainless steel with triple-thick aluminum bottoms

FUTURA lifts the lid

on a gleaming new introductory offer!


COVER FITS ALL THREE UTENSILS
EASY-CLEAN STAINLESS STEEL INSIDE
EVER-BRIGHT STAINLESS STEEL OUTSIDE
EXTRA-THICK, EVEN-HEATING ALUMINUM BOTTOM

4 Pieces of FUTURA STAINLESS STEEL COOKWARE plus Famous TRIG Gift Offer . . . SPECIAL

$16.95

for the ultimate in stainless-and-aluminum performance

SET INCLUDES 3-QT. SAUCE PAN, 2-QT. CASSEROLE INSET, 8" SKILLET, AND ALL-PURPOSE COVER — PLUS 2½-QT. TRIG TEA KETTLE

STAINLESS STEEL inside — and outside, too! Cleans bright, wears beautifully . . . stays new-looking!

ALUMINUM on the bottom—where it counts! Absorbs heat evenly and distributes it all around . . . fast!

It's no secret that the best combination of cooking metals is stainless steel and aluminum. The real trick is how to get the best performance from both metals. And that's just what Futura does. Futura has easy-cleaning, tough-to-wear-out stainless steel inside and out, with a thick layer of even-heating aluminum on the bottom, where it belongs.

Prove it to yourself — Futura is the perfect cookware combination. Promote this special introductory offer. Tie in with West Bend's promotional package (which includes mailers, ad mats, display banners, counter displays, radio copy and TV film spots). You'll be lifting the lid on the right combination for profits.

THE WEST BEND COMPANY, DEPT. 112, WEST BEND, WISCONSIN

West Bend

See the Complete Line

2-1963

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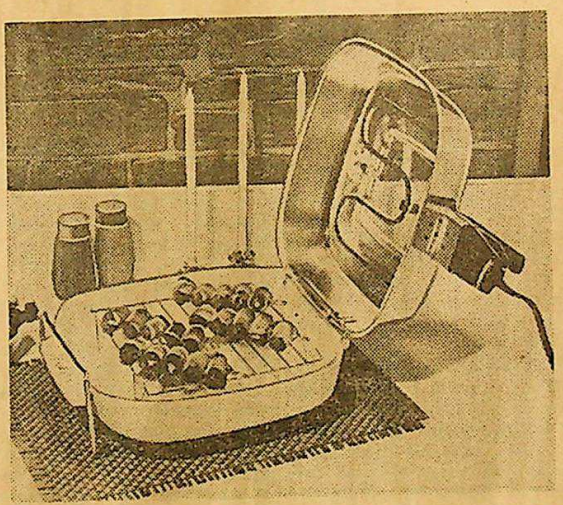
D7-354

Home Furnishings Daily

Oct. 22, 1962

P. 38

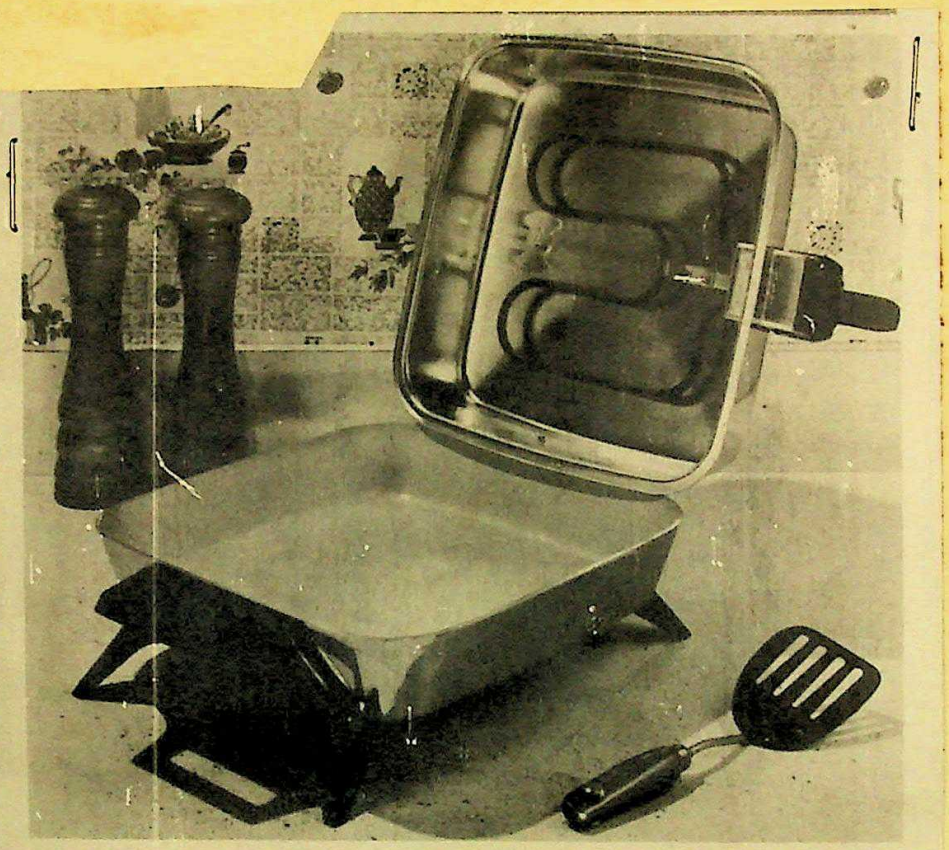
WESTINGHOUSE BUFFET BROILE



New Westinghouse buffet broiler features lid with removable corox heating element to permit complete immersion in water for cleaning. Ceramic serving dish that is a base can be used both for broiling and serving foods. Dish rests in a chrome wire base. The appliance, complete with control, is made to sell for less than $22.

D7-354

Electrical Merchandising
July 9, 1962
Page 52



Non-stick frypan, blenders and hair dryers in new line

Westinghouse's new line of electric housewares includes a broiler-frypan (model HL-50) that has a non-stick substance locked into the metal rather than coated on the surface; two food blenders (models HA-30 and HA-10), the company's first; and a new hair dryer (model HZ-50) with a specially designed flowered bonnet.

The broiler-frypan, with the non-stick element permanently homogenized with the metal, cooks without fats or oils. With the lid holding an oven-type broil element, many foods can be broiled rather than fried. With the element removed, both the lid and the pan are completely immersible. Retail price: About $40. A similar unit (H-40) without the broiling feature will retail for about $5.

The HA-30 blender is chrome-based with black trim and handles; the HA-10 is sandalwood plastic. The latter will retail for about $35; the former for less than $40.

The hair dryer is expected to sell for less than $40. A hood styled with flowers and lace is $18 extra.

Westinghouse Electric Corp., Mansfield, O.

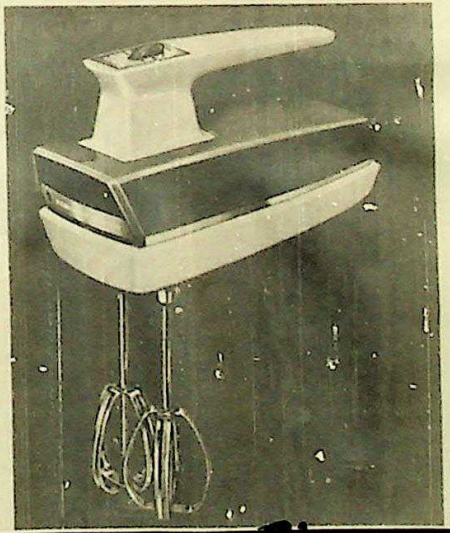
RETURN TO
DESIGN DIV.

RETURN TO
DESIGN DIV.

D7-354

91

Mixettes and buffet frypan introduced by Hamilton Beach



Three deluxe mixettes, all carrying the Hamilton Beach five-year guarantee, will be introduced today at the Housewares Show. Model 82 is in wood tone and white and carries a suggested retail price of $15.95. Model 82GS has a drink mixer attachment; suggested price $18.95. Each of these has a thumb dial and a three-speed selector, and each can be stood on end. They will operate on AC or DC and draw 100 watts. They can be hung on the wall when not in use and require no lubrication.

Buffet frypan, model 3RF, also carries a five-year guarantee and a suggested list price of $28.95. The 12-inch pan has a tilt-leg, Temguide handle, steam vent, and non-stick silicone coated cooking surface. The unit is completely immersible.

Hamilton Beach, 1509 Rapids Dr., Racine, Wis.

SHOPPING GUIDE

1962

SUMMER HOUSEWARES SHOW

ELECT. MERCH
7/9/62 P. 28

XD7/354

Regal PRODUCTS HAVE PROVEN SALES POWER!

Imperial STAINLESS STEEL COOKWARE

SELLING BY THE THOUSANDS
in retail stores from coast to coast

FIRST in quality

FIRST in public acceptance

FIRST in styling

MOISTURE-RETAINING COVER CONSTRUCTION

"TUCK-AWAY" COVERS

D7/354

QUALITY STAINLESS STEEL at LOW, LOW PRICES

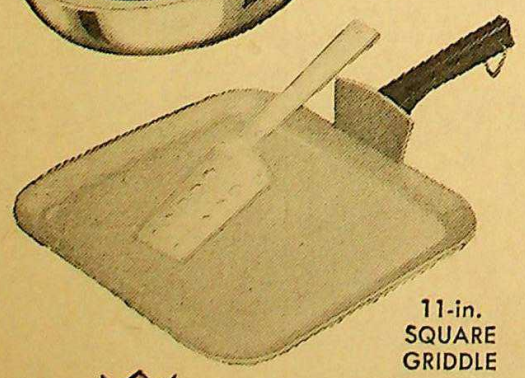
FULL PROFIT PRODUCTS you can sell at PROMOTIONAL PRICES

STOP AND TALK IT OVER
BOOTHS 1272-74-76
NATIONAL HOUSEWARES EXHIBIT — JAN. 15 - 19

DUPONT TEFLON® COATED EXTRA HEAVY ALUMINUM

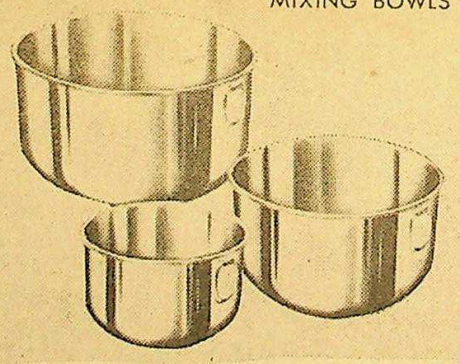
The Miracle Cookware that's producing MIRACULOUS SALES VOLUME

FRY PANS in 8½", 9½" and 10¾" sizes

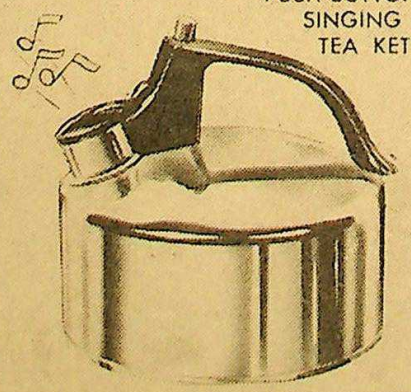


11-in. SQUARE GRIDDLE

STAINLESS STEEL MIXING BOWLS



PUSH-BUTTON SINGING TEA KETTLES



AUTOMATIC PERCOLATORS & URNS

SIZES FROM 6 TO 101 CUPS

Regal — Created BY Regal
THE NAME TO WATCH... ...THE LINE TO BUY

REGAL WARE, INC.
KEWASKUM, WISCONSIN

14-100 MERCHANDISE MART, CHICAGO
200 FIFTH AVENUE, NEW YORK
672 S. LAFAYETTE PARK PL., LOS ANGELES
1612 DALLAS TRADE MART, DALLAS

Home Furnishings Daily Mon. Jan. 15, 1962 section 3 p. 29

XD 7/41
354

OVER 900 MILLION SOLD
Repeats! Repeats! Repeats!

NO HAMMER!
NO NAILS!
SAVES WALLS!
HOLDS 15 LBS.

Package 19¢

Just Moisten and Apply on Tile, Glass, Plaster, Wood.

SEE US AT BOOTH 1317
FOR OUR JOBBERS SHOW SPECIAL

NATIONAL HOUSEWARES SHOW,
McCORMICK PLACE,
CHICAGO, JAN. 15 - 19

ARMI MEETING—Jan. 7-13, Sheraton Hotel, Chicago

SMA MEETING—Jan. 7-12, Conrad Hilton, Chicago

SEE JOE MARGOLIS

JIFFY ENTERPRISES, INC.
150 N. 13th St. Philadelphia 7, Pa.

SELLING IS A DAILY JOB

Housewares—Hardware

AT PELLETIER'S TOPEKA

Full Cookware Line Helps Discount Fight

By GARY GARRITY

TOPEKA, Kan. — Carrying a full line of cookware has proved an effective weapon against discounters for the Pelletier Stores Co., here, over the past two years; and the practice is expected to continue in 1962 spring merchandising.

"In the face competition from discount operations which have opened around us in the past two years, we have increased our cookware business," James Beeson, store housewares manager, said. "Discounters handle the same lines, but they don't handle complete lines, just close-out items."

The regular Mother's Day cookware promotion and other spring merchandising will be built around in-store demonstrations, newspaper ads and statement stuffers whenever possible, Mr. Beeson said. Pelletier's normally promotes cookware also at Christmas and in early September, to follow on the heels of the back-to-school buying mood. In addition, the store gives the cookware an unusually energetic boost during January.

"THERE'S TOO MANY people who think January is a bad sales month," Mr. Beeson said. "Many smaller dealers let their stocks drop after Christmas to reduce their January inventory.

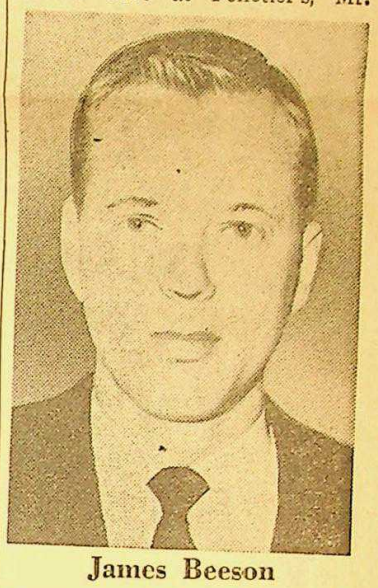
"On the other hand, the store restocks cookware again about December 15," he noted.

January accounts for about 10 per cent of the store's cookware sales, Mr. Beeson said.

"THERE'S 26 selling days in January, and we try to make every one count," he said, too.

During 1961, Mr. Beeson said, the store approximately doubled its 1960 sales volume in Corning Ware items. Corning Ware is given the top display spot on the housewares floor, in front of the elevator, he noted.

In dollar volume, however, Corning Ware still runs second to Revere were at Pelletier's, Mr.



James Beeson

Beeson said. The line's middle-priced merchandise led in sales in 1960, followed by the lower-price Patriot Ware and the higher-price Designers Group. Mr. Beeson said the versatility among the three stainless steel lines, including weights, styles and copper accessories, helps make it a top seller.

WORD-OF-MOUTH consumer acceptance since the spring of 1959 and national advertising were credited by Mr. Beeson for Corning Ware's rise in popularity here. Pelletier's consistently stresses promotional-priced items in newspaper advertising, Mr. Beeson said.

Mr. Beeson said manufacturers' specials generally prove to be his best proomtional items. Last year, a 1½-quart Revere ware saucepan at a $3.99 promotional price was a best seller. In the spring, a Corning Ware pan which went as a special at $2.88 also was a hot number.

Pelletier's works with full lines potential lies with a Charm House line, a private label introduced last year and purchased through Arkwright, Inc., New York. The line at budget prices, picked up sales steadily during the year, Mr. Beeson said.

CERAMIC-TYPE cookware has considerably less appeal to customers than stainless steel at Pelletier's and cooking utensils in color seem to hold very little attraction, according to Mr. Beeson.

"If a woman buys a utensil in color, she doesn't want to cook with it," he remarked.

STOCKING BROAD ASSORTMENTS of cookware and displaying it attractively has proved an effective weapon against discounters, buyers in Topeka and Toledo say. See stores on this page and Page 36.

For a roundup of successful promotions of non-stick fry pans, see Page 32.

And, on Page 34 is an analysis of some top-pulling fall cookware promotions.

Stainless Steel
ENTERPRISE ANNOUNCES
Heirloom
STAINLESS STEEL
COOKWARE
Bold, bright, beautiful
..."waterless" cooking quality
...economy priced, full mark-up
Heirloom
2 QUART SAUCE PAN
Heirloom by Enterprise . . . two famous names, known to millions of housewives, are combined in a gracious new line of bold, bright, beautiful stainless steel cookware. All that's new in kitchen beauty, cooking convenience . . . easy cleaning, easy handling . . . are yours to promote at everyday selling prices. See it . . . order it — Booths #1000, 1002, 1004 . . . 1962 National Housewares Exhibit, McCormick Place, Chicago.
MADE BY ENTERPRISE • MASSILLON, OHIO

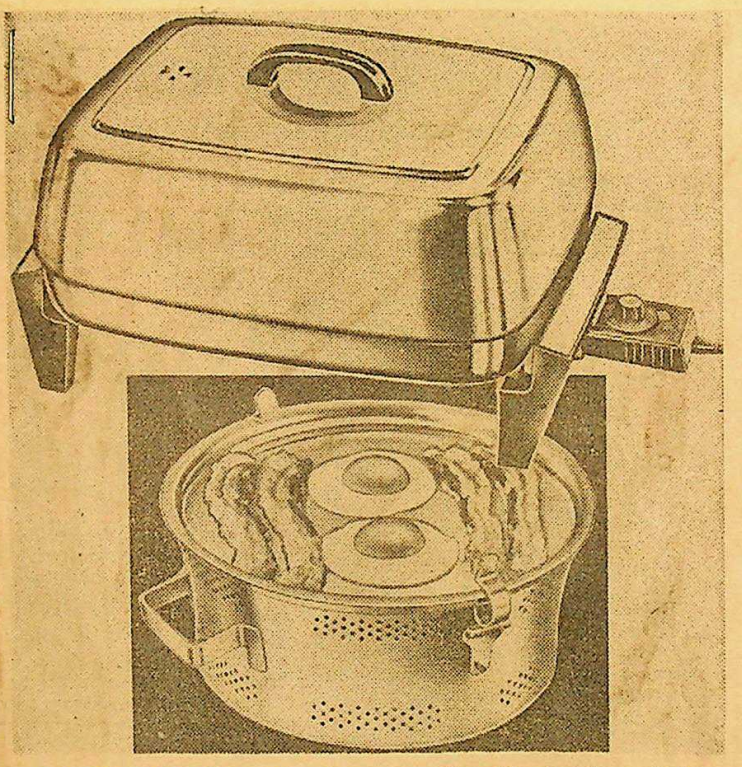
New from... EKCO

GLAMOROUS KITCHEN TOOLS WITH FORGED STEMS

see us at the HOUSEWARES SHOW

D7-354

Home Furnishings Daily
Jan. 10, 1962
Page 48



INDOOR AND OUT—West Bend Co., West Bend, Wis., added the Buffet Chef, top, and a Tote-Cook, bottom, to its electric housewares line. The Buffet Chef is being promoted as four appliances in one, a griddle, roaster, skillet and server. It carries a $29.95 suggested retail, and is completely immersible. The Tote-Cook is designed for outdoor eating and operates on canned heat. It is suggested to retail for $4.95. The firm also will introduce at Vapor-All Vaporizer which uses tap water and is priced at $12.95, a Moister Meter for plants at $4.95 and three new heating pads with waterproof and washable covers. The heating pads have a two-year guarantee and will carry suggested retail prices of $5.95, $7.95 and $9.95.

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Gift Daily
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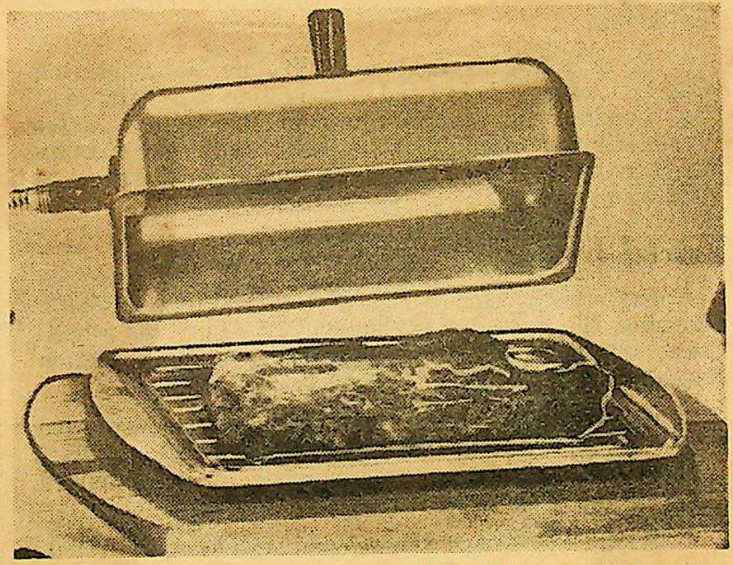

NOVELTY BROILER — An electric broiling, toasting and defrosting unit, to retail at $12.95, has been introduced by Gala Appliance Manufacturing Co., Inc., Brroklyn, N. Y., under the trade name "Sizzl-N-Serv." The unit consists of a heavy wooden base that doubles for a cutting board, a cast-aluminum tray with a deep well to receive the juices, a portable grill, and an all-chromed steel dome that nestles on top of the aluminum tray. Manufacturer notes that food can be eaten right off the platter, if desired. The unit is immersible. Shipping weight, 7 pounds each, packed individually in master cartons of six.

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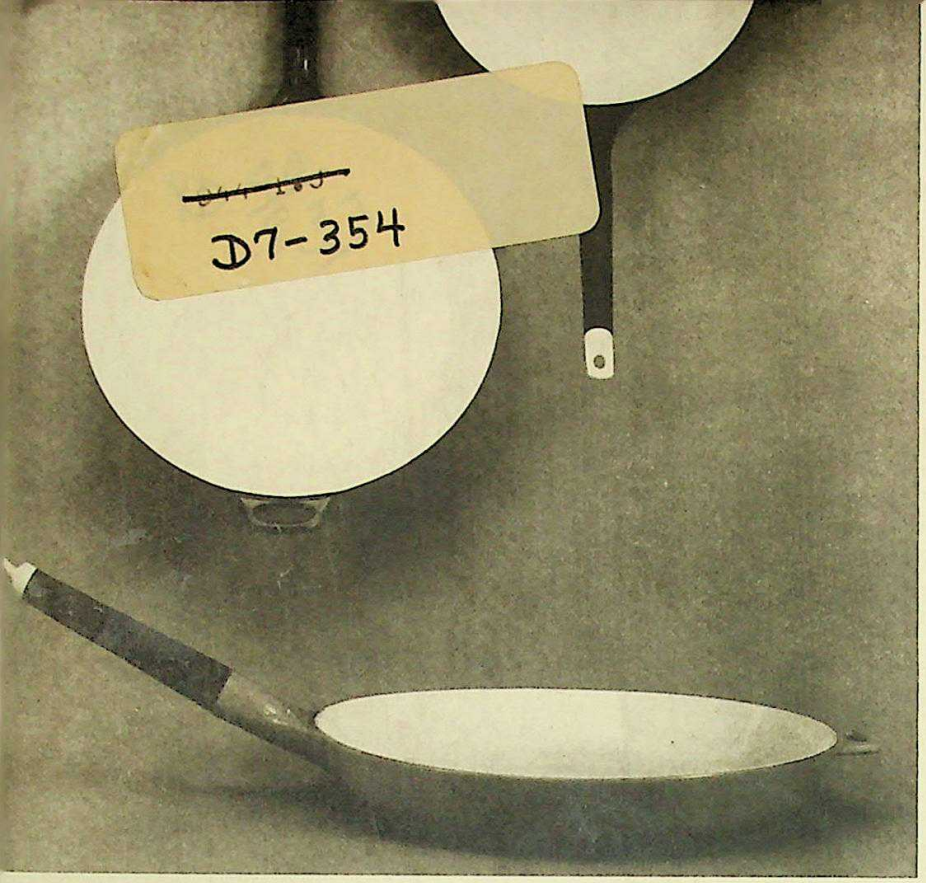
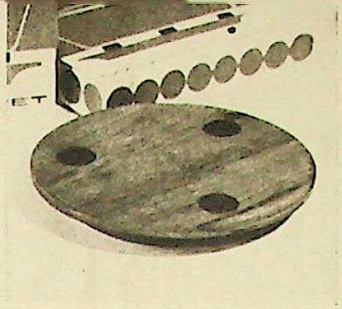
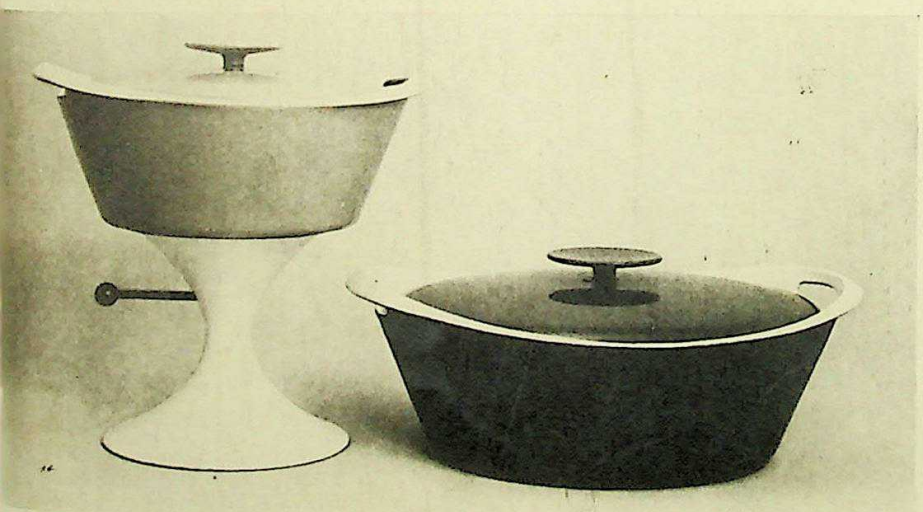




4. Trivet, *Copco*.

Pots and Pans

1. T-Fal aluminum fry pan, made in France, is coated on inside with du Pont's Teflon; the coating eliminates or cuts down need for cooking fats, makes for easier cleaning due to non-stick quality. Teflon is silver-gray, has a grained pattern. Handle shoots off at a sharp angle and has elegantly contoured grips, which look more ergonomic than they are. Joining hardware on stem is rather clumsy. *Designer: Marc Gregoire.*



2/3/4. Copco cast iron and porcelain enamel skillets have unusually shallow sloping sides. Shank of handle is cast in one piece with body, wood grip tapers to enameled-metal hanging loop. Small auxiliary handle is also cast with body. Copco casseroles belong to same family as skillets, have exceptionally thin casting, look more like serving dishes that can be used for cooking than pots that pass for serving pieces. Graceful rim is actually extension of sides, turned to reveal white porcelain lining in contrast with colored exterior. Cover fits below rim, hiding juncture, thus emphasizes rim curve. Pedestal warming stand is 7 inches high, separates in middle (top contains wick, bottom holds alcohol); protruding handle is flame control. Teak trivet is inset with raised magnetic circles that clamp trivet to bottom of pot—a neat way to take it with you. *Designer: Michael Lax.*

2 3. Skillets and casseroles, *Copco*.

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5 6. Casserole and pot, *Prizer-Ware*.

5/6. Prizer - Ware porcelain - enameled, cast-iron cookware line is notable U. S. example of a kind of ware whose market appearances have been dominated by European producers. Skillets have laminated wood pistol-grip handles; pots have neatly scaled self-handles, heat - proof knobs. Line looks nicest in solid colors — turquoise and an Indian red—but it is also available in Ivy and Dutch Tulip patterns, and as such patterns go, these come off rather nicely. *Designer: Staff, with Philip Johnson, consultant.*

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dation. Certainly the designs so far do not indicate any cheeseparing in the tourist areas, and Mr Wright has gone to great lengths to create a rich and characterful appearance in the sections under his control – though in a robust and seamanlike way.

Like Sir Hugh, Mr Wright has aimed at 'opening

John Wright

up' the planning to give as much run-through from area to area as possible, and particularly to achieve an inter-relation between internal and external areas.

THE CABINS

The cabins, both first class and tourist, are being designed by Barbara Oakley. Working from a decoration shop in South Molton Street, Miss Oakley's first contact with P & O was in advising Sir Donald Anderson on the redecoration of his own (shore-bound) flat. From this followed a good deal of refurbishing work on P & O ships.

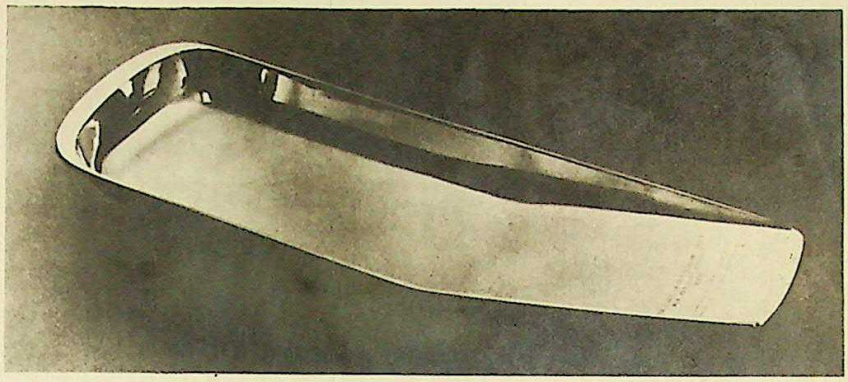
Miss Oakley is pleased with the court plan arrangement, but of course any cabin presents special problems. "One has just got to imagine what it would be like to be boxed up in a small room for six weeks with something one disliked", Miss Oakley says. The cabins must not look 'clinical', but restful and welcoming, and cool for the tropics. At all costs they must be easy to maintain, and this is more a matter of choosing the right material than spending a lot of money. For example, the cabin carpets will be stained (spilt nail varnish, for example), long

Barbara Oakley

before they would normally wear out. Therefore, it is better to have a cheap carpet to be replaced fairly frequently, than an expensive one which will last a lifetime, but look permanently soiled very shortly.

A number of mock-up cabins was prepared which committees walked through, sat in, prodded and discussed. All design is a matter of checks and pressures, and the true designer is the one who knows what compromises to make and how to make them. As a client the P & O knows that checking is helping rather than criticising, and pressures are better forwards than backwards.

STEPHEN GARRETT



Prize for elegant design

This silver fruit dish, measuring 1 ft 6 inches × 7 inches, is the Duke of Edinburgh's Prize for Elegant Design, 1959, which was awarded last month to C. W. F. Longman for the Prestcold Packaway *refrigerator (see page 32). Mr Longman chose to have a silver fruit bowl for his prize, and the CoID commissioned David Mellor to design and make it. The inscription was engraved by T. & A. Wise Ltd.*

Design Centre visitor

Among recent eminent overseas visitors to The Design Centre was Colin Barrie, director of the Industrial Design Council of Australia.

Mr Barrie, a founder member as well as director of IDCA, is making a world tour of design organisations. IDCA was established two years ago, and Mr Barrie aims eventually to set up a permanent exhibition in Australia similar to The Design Centre in the Haymarket.

Chief executive, Scottish committee

The CoID Scottish Committee has announced the appointment of Robert G. Clark as chief executive in the place of Alister Maynard, who resigned recently. Mr Clark was previously a lecturer in design and allied subjects at Liverpool University and for the Liverpool Education Authority.

President of the SIA

James Holland has been elected president of the SIA in succession to Ernest Race. Mr Holland, a director of production and display at Erwin Wasey Ltd, was awarded the OBE for his design work for the *Festival of Britain.*

CONFERENCES

Speaker at Aspen

Paul Reilly, director CoID, is to be one of the speakers at the Aspen International Design Conference, from June 19–25, this year. The theme of the conference is The Corporation and the Designer.

Swedish design

A conference on *Swedish Design and Architecture* is to be held in Stockholm from August 15–27. Its headquarters will be the new Konstfackskolan, the Swedish State School of Arts and Crafts, and it is being arranged by various Swedish design and cultural organisations, including the National Association of Swedish Architects, The Swedish Society for Industrial Design (Svenska Slojdföreningen), and the Swedish Institute for Cultural Relations. The course will be limited to 25 members, and will include lectures and discussions on design, design education, town planning etc. Further details are available from the Secretary, The Swedish Institute, Kungsgaten 42, Stockholm 3, Sweden.

Industrial design training

A conference, attended by local industrialists and teachers, was held recently at Peel Park Technical College, which incorporates a School of Art and Industrial Design. In view of the deliberations of the National Advisory Council on Art Education, experiments in design training are not at present generally in favour, but there seems to be a good measure of support for this proposed course, from the Ministry, from schools and – most important of all – from local industry.

The proposal is for a four year course, leading in the third year to ONC (Ordinary National Certificate) in engineering and, in the fourth, to the College Associateship in Industrial Design. From the draft syllabus it would appear that the engineering and aesthetic content is rather too rigorously separated, but the college authorities are confident that the subjects can and will be integrated in practice.

The present proposal is to accept students for the full-time course at 16, with a minimum GCE (O level) pass in three subjects. Local grammar school comments suggested a higher age and level, but obviously the initial task is to get the course accepted by local industry, and filled with boys of a reasonable minimum standard. The questions and comments at the conference certainly gave evidence of considerable interest.

SYDNEY FOOTT

SCHOLARSHIP

Research in user design

Two research scholarships of £500 are available from September 1960 to July 1961 at the School of Industrial Design, Regional College of Art, Manchester.

The students will be required to carry out a pro-

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Housewares Review

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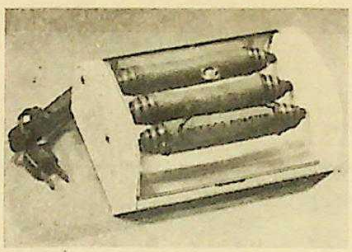
upper left panel



"SUPER COOKER" Hot Dog Roaster made of heat and break resistant plastic features speedy cooking, is said to give a new and delectable flavor to frankfurters. Retails at $5.95. Avsco, Incorporated, 940 Isley Blvd., Excelsior Springs, Md.

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120

REPUBLIQUE FRANÇAISE

MINISTÈRE DE L'INDUSTRIE

SERVICE
de la PROPRIÉTÉ INDUSTRIELLE

BREVET D'INVENTION

P.V. n° 39.414, Rhône — N° 1.234.292

Classification internationale : A 47 *j* — B 21 *d*

Perfectionnements aux procédés de fabrication d'ustensiles culinaires en métal.

M. ANTOINE-MARIUS LINOSSIER résidant en France (Rhône).

FRANCE
DIV.

Demandé le 15 mai 1959, à 15h 20m, à Lyon.
Délivré le 16 mai 1960. — Publié le 17 octobre 1960.

(Brevet d'invention dont la délivrance a été ajournée en exécution de l'article 11, § 7, de la loi du 5 juillet 1844 modifiée par la loi du 7 avril 1902.)

La présente invention est relative à des perfectionnements apportés aux procédés de fabrication d'ustensiles culinaires de cuisson réalisés en métal, du genre des casseroles, poêles, poêlons, marmites, fait-tout et analogues.

On sait que les ustensiles du genre en question destinés à être utilisés en combinaison avec un appareil de chauffage tel que les cuisinières à plaques chauffantes électriques, doivent comporter un fond très épais de manière à éviter toute déformation susceptible de nuire au contact parfait de ce fond sur la surface supérieure desdites plaques chauffantes. Toutefois, il est désirable que les parois latérales de ces ustensiles soient au contraire d'épaisseur relativement réduite en vue de diminuer le poids de l'ustensile ainsi que la quantité de métal mise en œuvre pour sa réalisation. On a donc abouti ainsi à envisager par exemple une casserole de forme cylindrique comportant un fond épais solidaire d'une paroi latérale d'épaisseur notablement moindre cylindrique comportant un fond épais solidaire d'une paroi latérale d'épaisseur notablement moindre.

Cette différence d'épaisseur entre le fond et les parois complique énormément la fabrication. Jusqu'ici on a procédé à la presse avec des outils agencés de manière à réaliser simultanément un emboutissage d'un flan métallique épais et un étirage des parois verticales créées par cet emboutissage. En exécutant plusieurs opérations successives avec des outils correspondants, l'on parvient à réaliser un amincissement considérable du métal des parois et à obtenir ainsi l'article désiré, que celui-ci soit d'ailleurs à profil circulaire ou autre. Ce mode de fabrication présente l'inconvénient d'exiger un outillage considérable, de nécessiter plusieurs passes d'emboutissage, et par conséquent d'être très onéreux.

L'invention vise au contraire à permettre de réaliser une fabrication très simple et peu coûteuse d'ustensiles culinaires à fond surépaissi.

Suivant l'invention l'on établit d'abord une ébauche plane comportant une partie centrale surépaissie par rapport à la partie périphérique et l'on conforme par emboutissage, repoussage ou autrement, cette partie périphérique mince de manière à lui faire constituer la paroi verticale de l'ustensile considéré.

On comprend qu'ainsi l'opération de conformation n'a plus à s'accompagner d'une réduction d'épaisseur du métal par étirage ou autrement. Elle peut donc s'effectuer dans d'excellentes conditions et par des moyens très simples, par exemple par un emboutissage en une seule opération, par repoussage ou de toute autre manière appropriée. En ce qui concerne l'ébauche elle-même, elle peut être établie par décolletage, estampage, matriçage, ou autres opérations analogues, à partir d'une plaque présentant l'épaisseur maximum désirée. On peut également établir cette ébauche à partir d'un ruban laminé présentant une partie centrale épaisse et deux zones marginales amincies; il suffit alors de découper ce ruban en morceaux de longueur appropriée et de faire disparaître la surépaisseur centrale sur les deux extrémités transversales de chaque morceau, par fraisage ou autrement.

Bien entendu la surépaisseur de la partie centrale de l'ébauche doit être entièrement ménagée sur la seule face de celle-ci correspondant à la paroi extérieure de l'ustensile de manière à éviter toute irrégularité superficielle à l'intérieur de ce dernier.

Le dessin annexé, donné à titre d'exemple, permettra de mieux comprendre l'invention, les caractéristiques qu'elle présente et les avantages qu'elle est susceptible de procurer :

Fig. 1 est une vue en plan d'une ébauche propre à la réalisation conformément à l'invention d'une casserole métallique.

Fig. 2 en est une vue en élévation.

Fig. 3 en est une coupe verticale à plus grande échelle.

Fig. 4 montre en coupe l'ébauche après conformation par opération d'emboutissage.

Prix du fascicule : 1 NF

Fig. 5 est une coupe analogue montrant l'ébauche après décolletage du rebord supérieur.

Fig. 6 et 7 sont des vues analogues à fig. 1 et 2, mais montrant une ébauche à profil en plan rectangulaire pour la réalisation suivant l'invention d'un fait-tout.

Comme énoncé ci-dessus, pour réaliser conformément au procédé suivant l'invention une casserole métallique à fond surépaissi, on commence par établir une ébauche à profil circulaire comportant une partie centrale *a* (fig. 1 à 3) à forte épaisseur et une partie annulaire périphérique *b* nettement plus mince. Comme on le comprend, le diamètre de la partie centrale *a* est égal à celui désiré pour le fond de la casserole à réaliser, tandis que la largeur de la partie annulaire *b* correspond évidemment à la hauteur du bord vertical de ladite casserole ou, en d'autres termes, à la profondeur désirée pour celle-ci. Comme montré, l'ébauche présente une face parfaitement plane, tandis que la face opposée comporte une protubérance centrale correspondant à la différence d'épaisseur entre les deux parties *a* et *b*, la face plane étant destinée à constituer la paroi intérieure de la casserole. On conçoit par ailleurs qu'une telle ébauche puisse être facilement réalisée par estampage, décolletage, matriçage ou autre opération analogue.

L'ébauche ainsi établie est ensuite soumise à une opération d'emboutissage propre à relever perpendiculairement la partie annulaire *b* par rapport à la partie centrale *a*. On peut noter que cette opération d'emboutissage, intéressant la seule partie *b* à faible épaisseur, ne présente aucune difficulté en pratique. On obtient alors un corps cylindrique comportant une paroi verticale relativement mince, correspondant à la partie annulaire *b*, et une paroi d'extrémité ou fond surépaissi constitué par la partie centrale *a*, étant remarqué que la surépaisseur présentée par ce fond est entièrement tournée vers l'extérieur.

On comprend que lors de l'emboutissage le serre-flan détermine sur la périphérie de la partie mince *b* un rebord horizontal *c* qu'il suffit de découper par décolletage, détourage, ou autrement pour obtenir l'ustensile montré en fig. 5. Une fois la queue ou manche monté, la casserole est prête à l'emploi.

Au lieu de réaliser la casserole de fig. 5 par emboutissage à partir de l'ébauche de fig. 1, on pourrait procéder par repoussage sur un mandrin de forme appropriée. Dans ce cas évidemment, il n'y a pas lieu de prévoir l'opération de détourage, puisque le rebord *c* de fig. 4 n'existe plus.

On conçoit que l'invention puisse être appliquée quel que soit le profil désiré pour l'ustensile à réaliser. En fig. 6 et 7 on a montré à titre d'exemple une ébauche pour la fabrication d'un fait-tout à profil en plan rectangulaire. Comme représenté, cette ébauche présente une partie centrale *a'* de forme rectangulaire et une partie périphérique *b'*, de même forme, mais d'épaisseur moindre. Le processus de fabrication est autrement le même que celui décrit en référence aux fig. 1 à 5, sauf évidemment qu'il est impossible alors de procéder par repoussage.

Il est à noter qu'on peut envisager de réaliser une ébauche telle que celle de fig. 6 et 7 à partir d'un ruban métallique laminé présentant une surépaisseur dans sa partie centrale. On comprend en effet que si ce ruban présente la largeur de l'ébauche de fig. 6 et 7, on peut y découper un morceau correspondant à la longueur de cette ébauche. Il suffit alors de faire disparaître la surépaisseur centrale sur une certaine longueur aux deux extrémités du morceau ainsi découpé, ce qui peut s'obtenir de toute manière appropriée, par exemple par fraisage, rabotage.

Il doit d'ailleurs être entendu que la description qui précède n'a été donnée qu'à titre d'exemple, et qu'elle ne limite nullement le domaine de l'invention dont on ne sortirait pas en remplaçant les détails d'exécution décrits par tous autres équivalents. Comme il va de soi l'invention englobe non seulement le procédé susdécrit de fabrication d'ustensiles culinaires en métal, mais encore les ustensiles réalisés par mise en œuvre dudit procédé.

RÉSUMÉ

I. Perfectionnements aux procédés de fabrication d'ustensiles culinaires en métal à fond surépaissi, consistant principalement à établir une ébauche plane comportant une partie centrale surépaissie par rapport à la partie périphérique et à conformer ladite partie périphérique mince par emboutissage, repoussage ou autrement de manière à obtenir le profil désiré pour l'ustensile considéré.

II. Ustensiles culinaires en métal réalisés par mise en œuvre du procédé suivant I.

ANTOINE-MARIUS LINOSSIER

Par procuration :

Jh. MONNIER

N° 1.234.292

Fig

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Fig.3

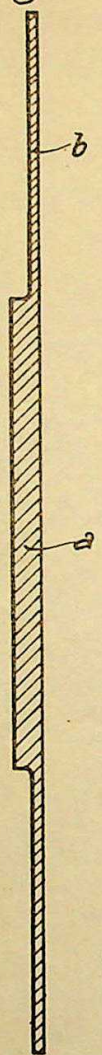


Fig.4

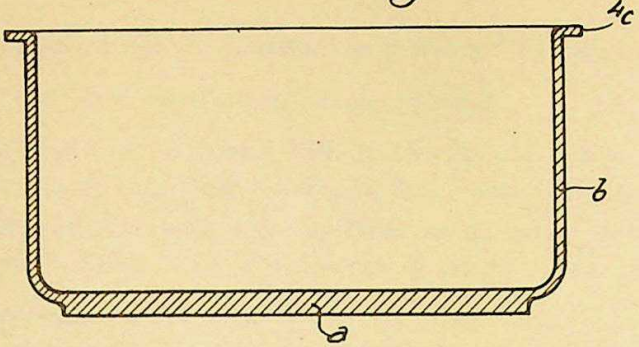


Fig.5

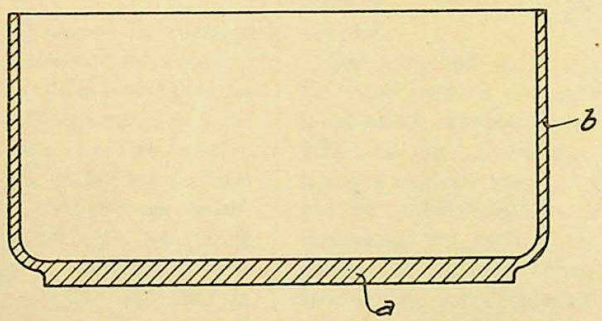


Fig.1

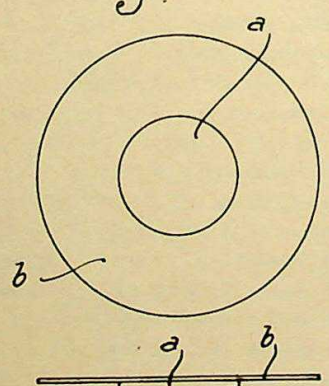
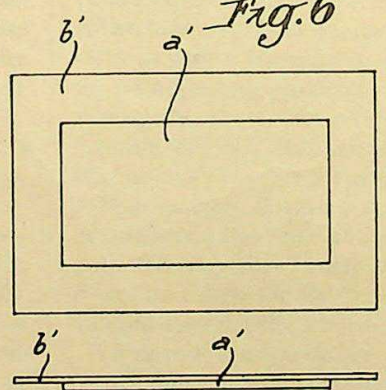


Fig.6



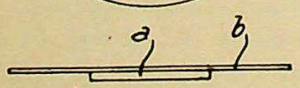


Fig.2

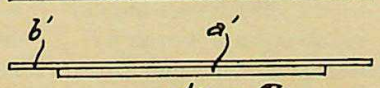


Fig.7

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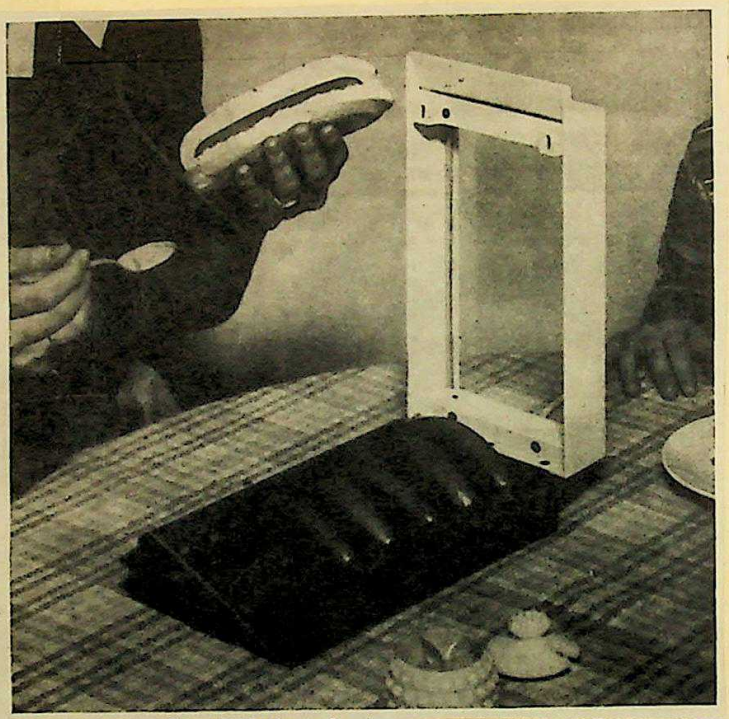

↑ **Westinghouse Dog-O-Matic,** to be marketed this summer, skewers six hot dogs between electrodes, cooks them from inside out in 90 seconds. Current is released when lid is closed. Bottom is immersible. $9.95.

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THERE'S A **BIG** *DIFFERENCE IN STAINLESS STEEL COOKWARE!*

Only FARBERWARE is Stainless Steel *with that wonderful* Aluminum-Clad Bottom!

The Magic of Stainless
Only gleaming Stainless Steel offers rich beauty, rugged durability and matchless cleaning ease. Beautifully styled FARBERWARE enhances every kitchen decor.

Miracle Heat Spread
Only FARBERWARE's exclusive bonded aluminum-clad bottom spreads heat more evenly, more efficiently. Makes all foods taste better. Eliminates hot spots, scorching and sticking.

No Special Cleansers
FARBERWARE's aluminum-clad bottoms do not tarnish like other clad-type utensils and never warp. Gleaming Stainless Steel stays bright and shiny with little effort.

Fry Pan covers sold separately
7" 2 qt. No.797 $2.15 — 8½" 4 qt. No.798 $2.40 — 10½" 8 qt. No. 799 $3.50 — 12" No.864 $4.50

7" FRY PAN No. 858. $5.45
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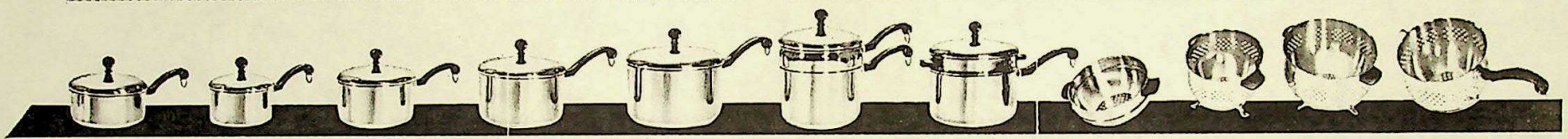
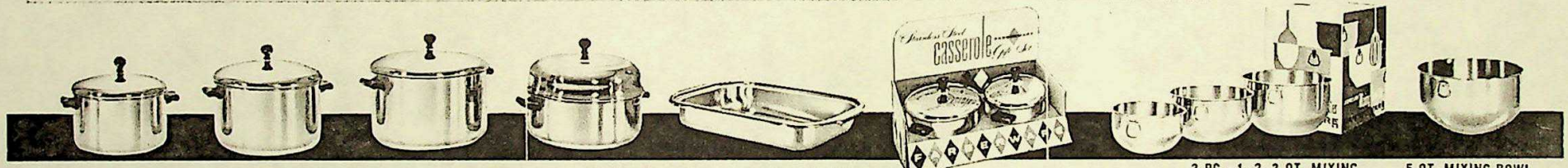
10½" FRY PAN No. 860. $10.45
12" FRY PAN No. 863. $12.95
10½" CHICKEN FRYER No. 861. $15.45
4 CUP PERCOLATOR *No. 704. $7.95
8 CUP PERCOLATOR *No. 718 $10.45
2 QT. TEA KETTLE *No. 752. $7.95
4 QT. TEA KETTLE *No. 754. $11.95



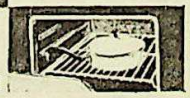
1½ QT. SAUCEPAN No. 801½. $7.85
1 QT. SAUCEPAN No. 811. $5.85
2 QT. SAUCEPAN No. 812. $8.45
3 QT. SAUCEPAN No. 813. $9.95
4 QT. SAUCEPAN No. 814. $10.95
2 QT. DOUBLE BOILER No. 842. $13.95
3 QT. SAUCEPAN & STEAMER COMB No. 843. $14.95
STEAMER INSERT (fits 813) *No. 831. $5.00
3 QT. COLANDERS 5 QT. *No. 773, $4.95 No. 775, $6.95
3 QT. STRAINER *No. 774. $4.95



4 QT. SAUCEPOT No. 834. $10.95
6 QT. SAUCEPOT No. 836. $13.95
8 QT. SAUCEPOT No. 838. $15.95
5 QT. DUTCH OVEN No. 862. $15.95
ROASTING PAN 11" x 17" *No. 765. $10.50
* 2 PC. CASSEROLE GIFT SET No. 740 $9.95
3 PC.—1, 2, 3 QT. MIXING BOWL SET (2 RINGS) *No. 730. $6.95
5 QT. MIXING BOWL (2 RINGS) *No. 735. $4.95

EGG POACHERS
4 CUP (fits 859) No. 720. $3.50
6 CUP (fits 860) No. 721 $4.50

INTERCHANGEABLE COVERS



HEAT RESISTANT HANDLES

FARBERWARE®

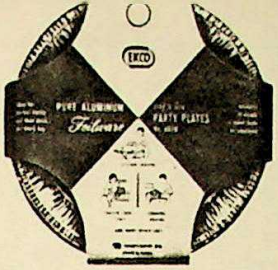
PRICES SUBJECT TO CHANGE WITHOUT NOTICE

*Solid Stainless Steel. When only water is heated or when used in oven, aluminum-clad bottoms are not necessary.

7/11/1954

D7/354 EKCO 70th Anniversary Housewares Cat.

FOILWARE OPEN STOCK



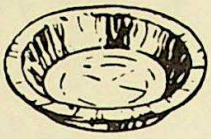
In descriptive packages that let consumers "see and feel" Ekco Foilware.

page 146

3" CAKE CUPS
(Packed 10 in a Bag)

STOCK NO.	PRICE
480-B	

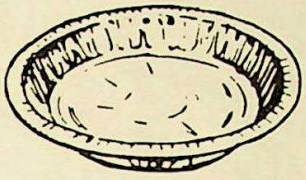
Shpg. Ctn. Doz. Bags.....12
Shelf Pk. Doz. Bags.....1
Wt. Lbs. Doz. Bags.....¾



6" PARTY PLATES
(Packed 5 in a Bag)

STOCK NO.	PRICE
483-B	

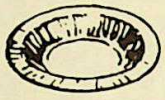
Shpg. Ctn. Doz. Bags.....6
Shelf Pk. Doz. Bags.....1
Wt. Lbs. Doz. Bags.....1¼



9" DEEP PLATES
(Packed 5 in a Bag)

STOCK NO.	PRICE
486-B	

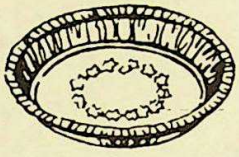
Shpg. Ctn. Doz. Bags.....6
Shelf Pk. Doz. Bags.....1
Wt. Lbs. Doz. Bags.....2½



4" LITTLE BAKERS
(Packed 10 in a Bag)

STOCK NO.	PRICE
481-B	

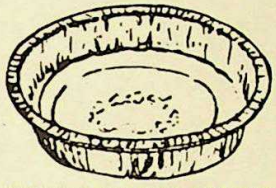
Shpg. Ctn. Doz. Bags.....12
Shelf Pk. Doz. Bags.....1
Wt. Lbs. Doz. Bags.....¾



8" PARTY PLATES
(Packed 6 in a Bag)

STOCK NO.	PRICE
484-B	

Shpg. Ctn. Doz. Bags.....6
Shelf Pk. Doz. Bags.....1
Wt. Lbs. Doz. Bags.....2½



9" DEEP CAKE DISHES
(Packed 4 in a Bag)

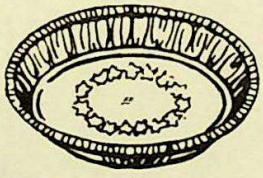
STOCK NO.	PRICE
487-B	

Shpg. Ctn. Doz. Bags.....6
Shelf Pk. Doz. Bags.....1
Wt. Lbs. Doz. Bags.....2½

6" CASSEROLE DISHES
(Packed 6 in a Bag)

STOCK NO.	PRICE
482-B	

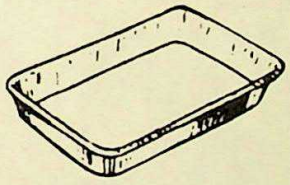
Shpg. Ctn. Doz. Bags.....6
Shelf Pk. Doz. Bags.....1
Wt. Lbs. Doz. Bags.....1½



9" PARTY PLATES
(Packed 5 in a Bag)

STOCK NO.	PRICE
485-B	

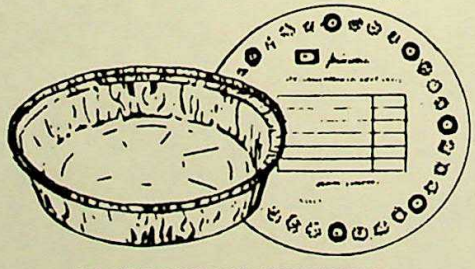
Shpg. Ctn. Doz. Bags.....3
Shelf Pk. Doz. Bags.....1
Wt. Lbs. Doz. Bags.....2½



10" BAKE TRAYS
(Packed 4 in a Bag)

STOCK NO.	PRICE
488-B	

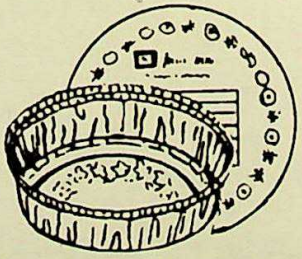
Shpg. Ctn. Doz. Bags.....6
Shelf Pk. Doz. Bags.....1
Wt. Lbs. Doz. Bags.....2



9" COOK 'N FREEZE PANS WITH COVER
(Packed 3 in a Bag)

STOCK NO.	PRICE
489-B	

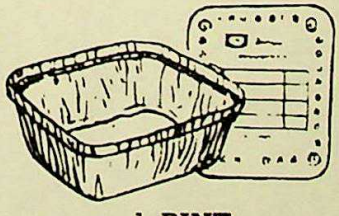
Shpg. Ctn. Doz. Bags.....1
Shelf Pk. Doz. Bags.....1
Wt. Lbs. Doz. Bags.....3½



7" COOK 'N FREEZE DISHES WITH COVER
(Packed 4 in a Bag)

STOCK NO.	PRICE
490-B	

Shpg. Ctn. Doz. Bags.....1
Shelf Pk. Doz. Bags.....1
Wt. Lbs. Doz. Bags.....3



1 PINT COOK 'N FREEZE DISHES WITH COVER
(Packed 6 in a Bag)

STOCK NO.	PRICE
491-B	

Shpg. Ctn. Doz. Bags.....1
Shelf Pk. Doz. Bags.....1
Wt. Lbs. Doz. Bags.....3½

EF-1097

EKCO PRODUCTS COMPANY
CHICAGO

Printed in U.S.A. 70M—10© 1957

D7-354 [redacted]

House Beautiful, June 1957, page 102-103

By JULIE POLSHEK

These days

ANYONE CAN BE A SKILLFUL COOK

GEORGE LAZARNICK

The 60 cooking utensils on these pages tell the story of the revolution that is occurring in cooking. All 60 have thermostatic controls. Any of them, in the hands of a rank amateur, can produce good food—providing the amateur knows how to read. For in these days, when printed recipes are distributed on every label and box top, the only requisite for being a good cook is skill in handling heat.

But with the advent of thermostatic control in skillets, sauce pans, fryers, double boilers and the like, any beginner can be skillful. Any novice can fry eggs so tenderly that the whites will be as fragile as a baby's ear—without the conditioning of the eye by those years of experience which have been necessary to make a French chef. For the thermostatic control gives a (*Please turn to page* 184)

D7-354
MAY, 1956

House Beautiful" MAY 1956 P.26

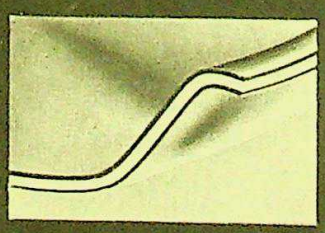
Bridgeport® *Copperware*

cooks as beautifully as it looks!

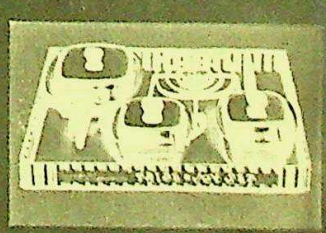
A completely new idea in cookware! It's made of copper, *Encased Copper* from rim to rim between two layers of gleaming stainless steel ... with the exclusive features shown. Available also in *Copper Clad* style – mellow, burnished copper outside for beauty and gentle cooking, stainless steel inside for easy cleaning. Whichever your choice, Bridgeport Copperware is truly *the finest you can own . . . or give!* See the full line at leading stores everywhere.

CONVERSATION-PIECE STYLING
for range-to-table service. So superbly fashioned you'll bring your skillet and casserole right to the table . . . enjoy easy, gracious buffet service or informal dining with the Bridgeport wrought-iron warmer.

UNIQUE SQUARED SHAPE
for better use of range space. Non-drip pouring is easy from corners. And Bridgeport Copperware holds more, does more – accommodates square-packed frozen foods perfectly. Casserole in saucepan serves as double boiler.



MAGIC HEART
for fast, gentle cooking. Made of heat-carrying copper between two layers of stainless steel. So you get copper's fast, gentle cooking to keep flavors and vitamins alive . . . plus the easy-cleaning quality of stainless steel!



PRIDE AND JOY SET –
the perfect gift! Most verastile starter set ever! Includes most-wanted utensils; skillet, saucepan, casserole that converts saucepan into double boiler. Also a wrought-iron warmer that holds candle, sterno or alcohol burner.

BRIDGEPORT BRASS COMPANY, Bridgeport 2, Connecticut
Producers of better metals for America since 1865

NK 7110
H65

p.46
D7-354

1931 Designs for Jenaer Glaswerk Schott & Gen

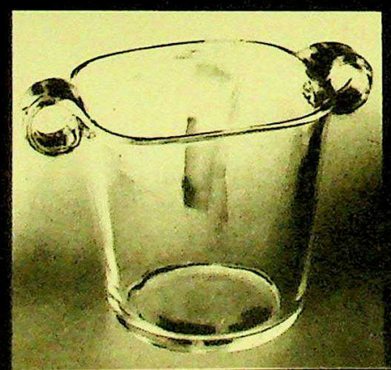
Glass ovenware – a predecessor of the type of design common today.

RIGHT *Glass teapot, jug and bowl. This design has been well received in the U.S.A.*

1935-1939 Designs for the Vereinigte Lausitzer Glaswerke

ABOVE *Ashtrays in green pressed glass.*

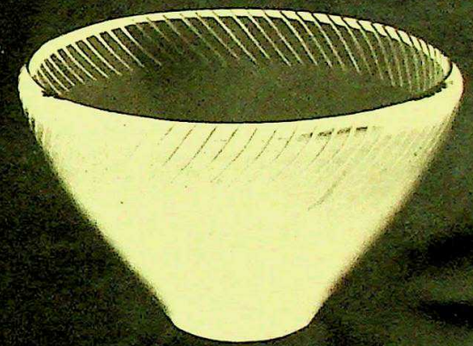
LEFT *Clear pressed glass vase. Decoration suitable to pressing has been used, no attempt being made to imitate cut-glass.*



RIGHT *Wine cooler made of clear pressed glass. These examples show the unusual refinements in mass-produced glassware which Wagenfeld achieved before the war.*

Table glass – a fresh approach using simple shapes and a minimum of decoration.

RIGHT *Bowl in thick green glass with restrained cut decoration.*



Glass rummers blown into a mould.

1948 Designs for the Vereinigte Lausitzer Glaswerke

LEFT *Pale blue schnapps glasses.*

RIGHT *Pale blue, blown glass bowls with delicate engraved decoration.*

Y.5 ~~D81-10.L~~ 91
D7 BOX / WARMING COOKING

D7/354

P. 101
Feb. 1955

Giftwares

XD-81/17 Giftwares, Feb., 1955, p. 101

ALADDIN

MAGIC COOKER

WHAT A GIFT!

The newest cooking idea in years!

1. A top-of-stove cooker scientifically designed to do things for food that no other cooker can do.
2. Gives food a flavor that is a new taste treat sensation.
3. Dry-fries meats, chicken, eggs, fish.
4. Cooks both sides at the same time, even bacon.
5. Works on very low heat, saves money.

See it at Room 1164, New Yorker Hotel, at the Gift Show—or write

GOURMET ALUMINUM CO. LTD.
19 WEST 44th ST., NEW YORK, N. Y.

RETURN TO
DESIGN DIV.

RETURN TO
DESIGN DIV.

RETURN TO
DESIGN DIV.

D7-354

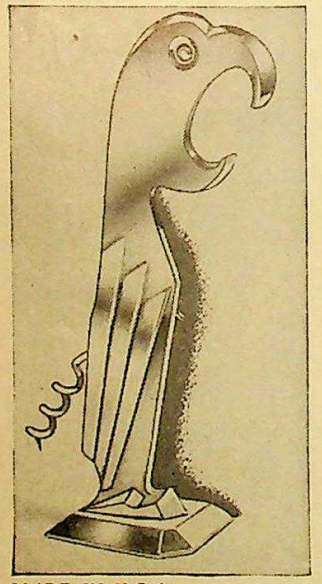
YOU'VE JUST HIT IT! BUCKEYE'S BRAND NEW

"JACK-POT"

Cooker! Fryer! Popper! Poacher!

Something NEW in the cookware field . . . Buckeye's corn-popper cover makes sense to premium users . . . alternates with regular lock-lid on 3 qt. sauce pan. Easier to use and makes fluffier, lighter pop corn than can be made by any other method. Entire set adds up to corn popper, sauce pan, egg poacher, baby food warmer, double boiler, French fryer, steamer . . . just to name a few. Packed in colored gift display carton.

THE BUCKEYE ALUMINUM CO.
WOOSTER, OHIO

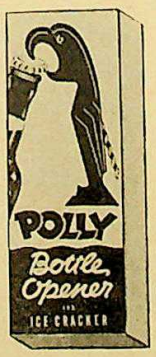


Premiums come and go . . .
but
POLLY
BOTTLE OPENER
never loses its MASS *appeal!*

MADE IN U.S.A.

OPENS BOTTLES
with his beak
•
DRAWS CORKS
with his tail
•
CRACKS ICE
with his base

5¼ Inches of gleaming chrome plated 3-way efficiency packed in a smart little green-and-black box. How handsome, just sitting around on mantel, bar or table! How competent in action . . . opening bottles, drawing corks, cracking ice. This is for **YOU!**



A dollar retailer, very specially priced for those who want extra Oomph at low cost.

H. NEGBAUR & CO.
230 Fifth Avenue New York 1, N. Y.

McKesson Deal Aids Druggists' Promotions

AMONG wholesalers, there is a time-honored expression: "We can furnish everything but the customer."

A recent promotion by McKesson and Robbins Inc., New York, nation wide drug wholesaler, went a lon way toward improving on this tra tion, supplying traffic-building i centives which invariably have pro duced customers for McKesso merchandise.

In its direct application, the M Kesson promotion is aimed at mov ing store-modernization equipment made by the Gannon Mfg. Co., Rock-ford, Ill., which is distributed to the drug trade by the wholesaler.

To qualify for McKesson's major promotional package, the retailer purchases a total of 21 linear feet of McKesson's Self Selector display equipment. In making this purcha e, the dealer makes himself eligible to receive either of McKesson mium-promotion kits. Thes ages have been arranged so th supply the retailer with all material — including merch signs to be posted in the store bills, newspaper mats, nu door-prize tickets and all other rials required in promoting a g reopening following the modern tion of his store through the instal tion of McKesson's Self Selectors There are two separate kits, depend-ing on the extent to which the re tailer wants to go.

Four Star Kit

The Four Star Promotion Kit includes four opening-day prizes and four other deferred-date premiums. It also calls for eight display banners, 2000 numbered tickets and a mat for a three-column by 17-in. newspaper ad. The opening-day prizes includes: first prize, a 35-piece set of dinner china, 8 goblets, 26 pieces of silver flatware in a tarnishproof storage case; second prize, the dinner set alone; third, the silverware alone; and the fourth prize is a two-piece silver sugar & creamer set.

The deferred-date premiums consist of a seven-piece silver coffee service, a four-piece silver tea service, a copper casserole and a three-piece set consisting of a silver sugar & creamer with a bun tray.

To retailers for whom this promotion is too big, McKesson makes available a smaller package which

Camos Co., St. Louis, as a representative for Decoware in St. Louis, eastern Missouri and Illinois south of Peoria.

Borden Co., New York, has promoted L. C. Post from assistant vice-president to vice-president of the Pioneer Ice Cream division, according to Pioneer's president Howard J. Dirkes.

Regal Ware Inc., Kewaskum, Wisc., has named Edwin J. Scherer field sales representative in the territory covering New York State and Western Pennsylvania, president J. O. Reigle has announced.

Kraft Foods Co., Chicago, has upped assistant sales-promotion manager R. P. Hogan to the position of coordinator of sales promotion & advertising. His old post will be filled by James McClellan, who had been Hogan's assistant, according to Charles G. Wright, vice-president & general sales manager.

Specialty Advertising Service Inc., Long Island City, N. Y., has appointed Daniel G. Forbes to director of merchandising, which will entail development of sales-promotion campaigns for premium and point-of-purchase merchandising in what a company spokesman called "the rapidly expanding food-market and allied fields."

General Enameling & Stamping Co., Pittsburgh, has named Norman Church, of Salisbury, N. C., Southern sales manager, according to P. M. Burgess, sales vice-president.

Sierra Columbia, Los Angeles, has appointed Ray Medlin as sales representative for Arizona and New Mexico with headquarters in Phoenix, Ariz., according to Ted H. Ball, national sales manager.

Dazey Corp. has reapportioned its territories in eleven Western states. Leonard G. Fiske Co. Inc., Los Angeles, will handle Oregon, California and Nevada; Les Bricker & George R. Woodward Associates, Denver, Colo., will handle Idaho, Montana, Wyoming, Utah, Colorado, New Mexico, Arizona and El Paso, Texas.

Arvin Opens Showrooms

Arvin Industries Inc., Columbus, Ind., recently opened new showrooms in the American Furniture Mart, Chicago.

The new space permits salon showing of each model in the Arvin TV line, with the rest of the space devoted to electric housewares, a reception center for visitors, offices and conference rooms.

bright new idea for your HANDYMAN (and who isn't) CUSTOMERS

FULLER'S #44 GIVES YOU TOOLS-IN-ONE

SELF-LIQUIDATING AT 50c

- HEAVY DUTY CHUCK
- UNBREAKABLE AMBER HANDLE

self-contained carrying case contains:

- SCREWDRIVER BLADE
- SAW BLADE
- TACK PULLER BLADE
- GIMLET DRILL BLADE

Advertising Specialty Companies, contact: Maxwell Bently Mfg. Co., 6 Byrd Ave., Carle Place, N. Y.

Case may be imprinted. Inquiries invited. Write for Complete Tool Catalog. Prices from 4c up.

FULLER TOOL COMPANY, Inc.
3522 Webster Avenue, New York 67

Super Sales with Sunburst® Premiums!

● Modern styled SUNBURST anodized aluminumware has enjoyed outstanding success in all types of promotions—self-liquidating, package and punch card—coast-to-coast. Sales increases as high as 400% reported! Popular with consumers, established in retail trade, SUNBURST offers you a premium promotion plan tailored to your individual Supermarket sales. Write today for catalog and complete details.

Norben, INC.

Address inquiries to Dept. 534
P. O. BOX 7836, INDIANAPOLIS 23, INDIANA

D7-354

Mart

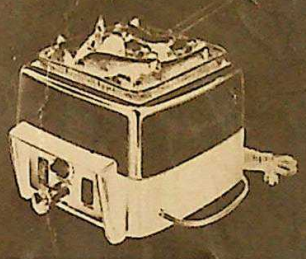
March 1954

P. 58

New 'Holliwood' Appliance Line

four new rotisseries, one broiler and one deep-fryer just introduced.

The cooker-fryer has a seven-pint oil capacity, new quick-drain spigot, an automatic thermostat, and a jeweled

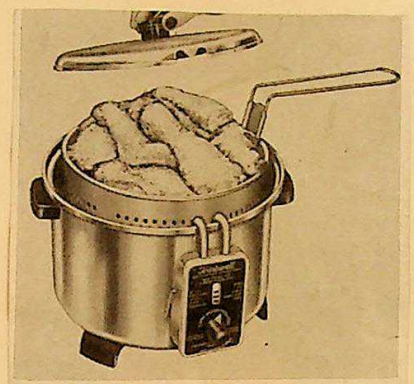


pilot light. The rotisseries include one with a completely automatic timer for turning the unit off and on, a pilot light, motor switch, and an extra barbecue rack. The broiler-grill has a 4-way heat switch and other features. Finds Manufacturing Co., Chicago 15, Ill.

MART

D7-354

P. 208



TOASTSWELL Fryer

The Toastswell Co.,
620 Tower Grove Ave.,
St. Louis, Mo.

Device: Toastswell all-purpose fryer. **Selling Features:** Equipped with removable "Magic Circle" Calrod type element that can be used in any kettle it fits; fry kettle has 6 qt. capacity, removable legs; kettle can be used to store cooking oil in refrigerator after element has been removed or it can be used on stove same as any other kettle; entire unit may be dismantled for cleaning.

D7/354
GERMANY

Zu der Patentschrift 857 134
Kl. 34 l Gr. 13 01

519

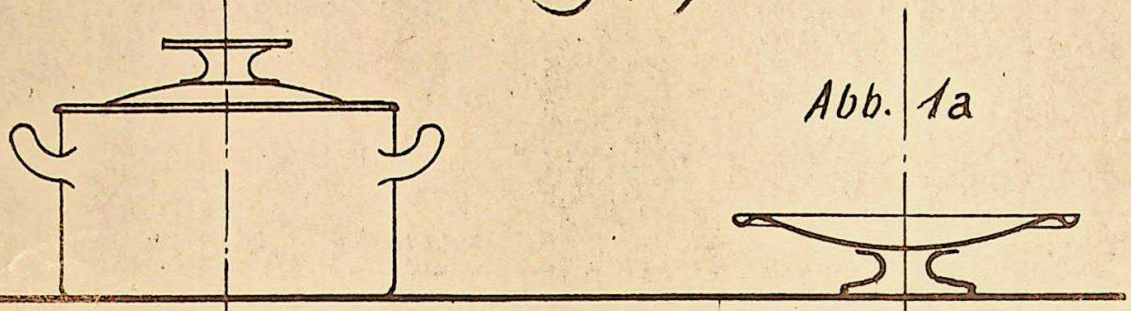


Abb. 1a

Abb. 2

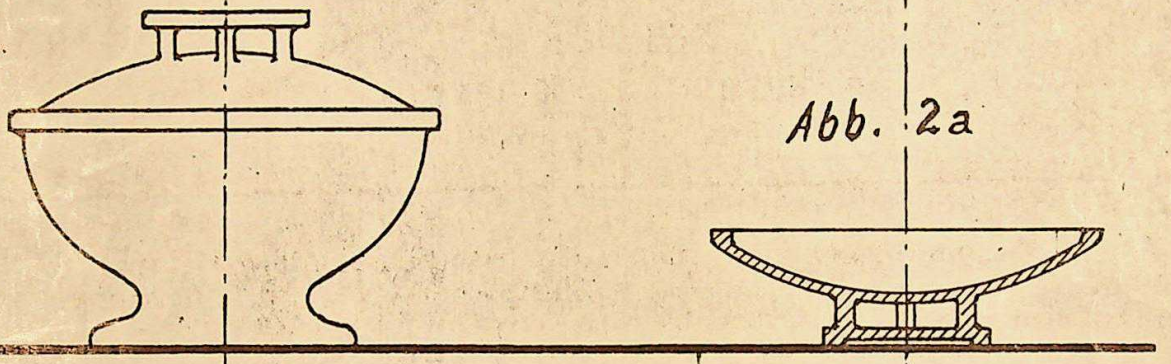


Abb. 2a

Abb. 3

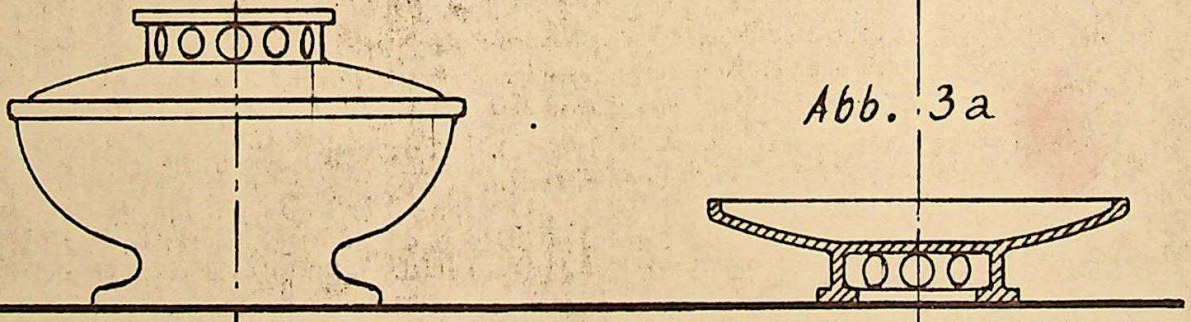


Abb. 3a

Abb. 4

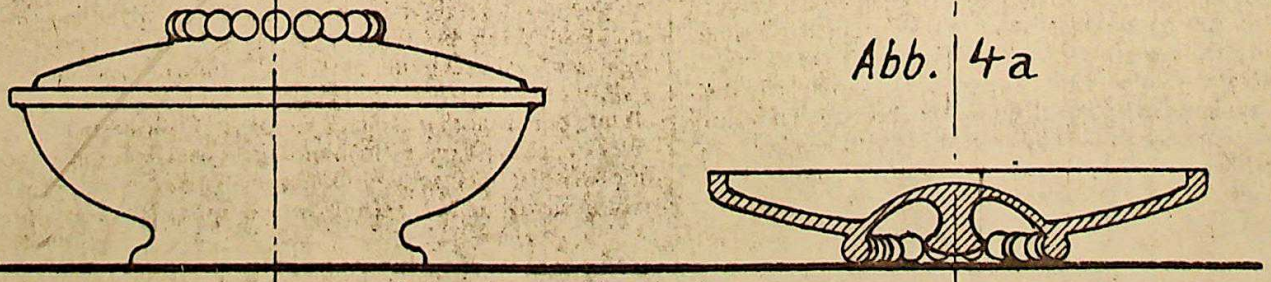


Abb. 4a

D7/17 XR

Erteilt auf Grund des Ersten Überleitungsgesetzes vom 8. Juli 1949
(WiGBl. S. 175)

BUNDESREPUBLIK DEUTSCHLAND

AUSGEGEBEN AM
27. NOVEMBER 1952

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DEUTSCHES PATENTAMT

PATENTSCHRIFT

Nr. 857 134

KLASSE 34 l GRUPPE 13 01

E 1796 X / 34 l

220/94

Margarete Ermert, geb. Hanns, Berlin-Grunewald
ist als Erfinder genannt worden

Margarete Ermert, geb. Hanns, Berlin-Grunewald

Griff für Deckel von Koch- und Eßgeschirr

Patentiert im Gebiet der Bundesrepublik Deutschland vom 15. Juli 1950 an
Patentanmeldung bekanntgemacht am 13. März 1952
Patenterteilung bekanntgemacht am 2. Oktober 1952

Die Erfindung bezieht sich auf Griffe von Deckeln für Koch- und Eßgeschirr, die derart ausgebildet sind, daß der Deckel standsicher abgestellt werden kann, so daß seine Innenfläche beim Fortstellen nach oben zu liegen kommt.

Die bisher gebrauchten Deckel haben Griffe in Form von Knaufen, Schlaufen, Bügeln od.dgl. Beim Abstellen des Deckels kommt daher der Deckel einerseits auf den Deckelrand und andererseits auf den Griff zu liegen, so daß sich eine Schräglage ergibt, bei der das an der Innenfläche des Deckels anhaftende Kondensat überfließt und die Unterlage, den Tisch, das Tischtuch usw. verschmutzt. Außerdem hat der Deckel in dieser Stellung keine stabile Lage, sondern neigt zum Rollen, was häufig ein Herabfallen vom Tisch zur Folge hat. Das trifft sowohl bei der Hantierung am Herde mit dem Kochgeschirr zu als auch bei dem Eßgeschirr, Terrinen, Schüsseln usw. auf dem Eßtisch.

Es sind bereits Kochtopfdeckel bekannt, die mit zwei oder mehreren Handgriffen versehen sind, die in umgekehrter Stellung eine Benutzung des Deckels als ein mit Füßen versehenes standfestes Tablett gestatten. Ihr Zweck besteht darin, in dem Kochtopf gekochte oder sterilisierte Gegenstände und auch Speisen auf dem umgekehrten Deckel als Tablett abzulegen, um so die Benutzung eines besonderen Behälters oder einer Schüssel zu ersparen.

Um diesen Verwendungszweck zu gewährleisten, muß aber der Deckelgriff nicht nur verhältnismäßig groß werden, sondern es muß auch das Eigengewicht des Deckels so groß sein, daß es das Gewicht der abzulegenden Gegenstände um ein Vielfaches übertrifft. Damit wird aber der Deckel nicht nur verhält-

nismäßig teuer, sondern er verliert damit auch seine Haupteigenschaften für seinen eigentlichen Verwendungszweck und insbesondere auch seine Handlichkeit.

Der Gegenstand der Erfindung dagegen soll nichts anderes als ein Gefäßdeckel bleiben. Daher wird auch der Standgriff nur so groß ausgebildet, daß der umgekehrte Deckel auf diesem Griff in annähernd waagerechter Lage standsicher abgestellt werden kann. Dadurch wird verhindert, daß der Deckel fortrollen und herunterfallen oder das an seiner Innenfläche beim Kochen niedergeschlagene Kondensat auf seine Unterlage, den Herd, den Tisch oder das Tischtuch abfließen kann.

Dieser Standgriff kann aus dem gleichen Material wie der Deckel selbst hergestellt werden; er kann aber auch aus geeignetem anderen Material, wie Metall, oder zur Isolierung gegen Wärme aus Kunststoff, Preßstoff, Preßglas, Porzellan u. dgl. hergestellt werden und mit dem Deckel verbunden werden.

Dabei kann der Standgriff besonders bei kleinen Deckeln mit nur einem zentralen Steg mit dem Deckel verbunden sein. Bei größeren Deckeln, besonders bei nicht kreisförmigen, kann die Verbindung zwischen Deckel und Standgriff anstatt mit nur einem Steg mit mehreren Stegen oder mit einem der Deckelform ähnlichen Stegkranz verbunden werden, der gegebenenfalls mit Aussparungen zum sicheren Erfassen versehen ist.

Der Standrand kann auch als geschlossener Kranz ausgebildet sein, wobei dann zum Erfassen des Deckels ein zentral angeordneter Knauf beibehalten werden kann, der in seiner Höhe den Tragrand jedoch nicht überschreiten darf.

Die vorstehend gekennzeichneten Grundformen des Standgriffes bzw. Tragrandes können auch in jeder beliebigen ornamentalen Form ausgeführt werden. In

Abb. 1 ist als ein Beispiel ein Kochgeschirr mit daraufliegendem Deckel in der Ansicht schematisch dargestellt;

Abb. 1 a zeigt den abgestellten Deckel im Schnitt;

Abb. 2 zeigt eine Terrine mit daraufliegendem Deckel in Ansicht;

Abb. 2 a zeigt den abgestellten Deckel im Schnitt, wobei der Standrand durch einzelne Stege mit dem Deckel verbunden ist;

Abb. 3 zeigt eine Schüssel mit daraufliegendem Deckel;

Abb. 3 a zeigt den abgestellten Deckel im Schnitt, wobei der Tragrand durch einen Kranz mit dem Deckel verbunden ist; der Tragrand ist hier mit Aussparungen zum Durchgreifen versehen;

Abb. 4 zeigt eine Schüssel oder Terrine in Ansicht;

Abb. 4 a zeigt den abgestellten Deckel im Schnitt, wobei der Tragrand kranzförmig ausgebildet ist; zum Erfassen ist ein zentraler Knauf vorgesehen.

Patentansprüche:

1. Deckel für Kochgeschirr, Eßgeschirr od. dgl. mit auf der Außenseite zentral oder annähernd zentral angeordnetem Handgriff, dadurch gekennzeichnet, daß der Handgriff mit einer waagerechten Auflagefläche oder mit in einer waagerechten Ebene liegenden Auflagepunkten versehen ist, auf welche der Deckel in umgekehrter Stellung standsicher aufgestellt werden kann, sofern er nicht durch darauf abgelegte Gegenstände nennenswert einseitig belastet wird.

2. Deckel für Kochgeschirr, Eßgeschirr u. dgl. nach Anspruch 1, gekennzeichnet durch eine teller-, rad-, sternförmige oder ähnliche Ausbildung des Griffes.

3. Deckel für Eßgeschirr od. dgl. nach Anspruch 1, dadurch gekennzeichnet, daß die Abstellfläche durch mehrere in ihrem Umfang verteilte Stege verbunden ist, die auch zu einem mehr oder weniger geschlossenen Kranz vereinigt werden können.

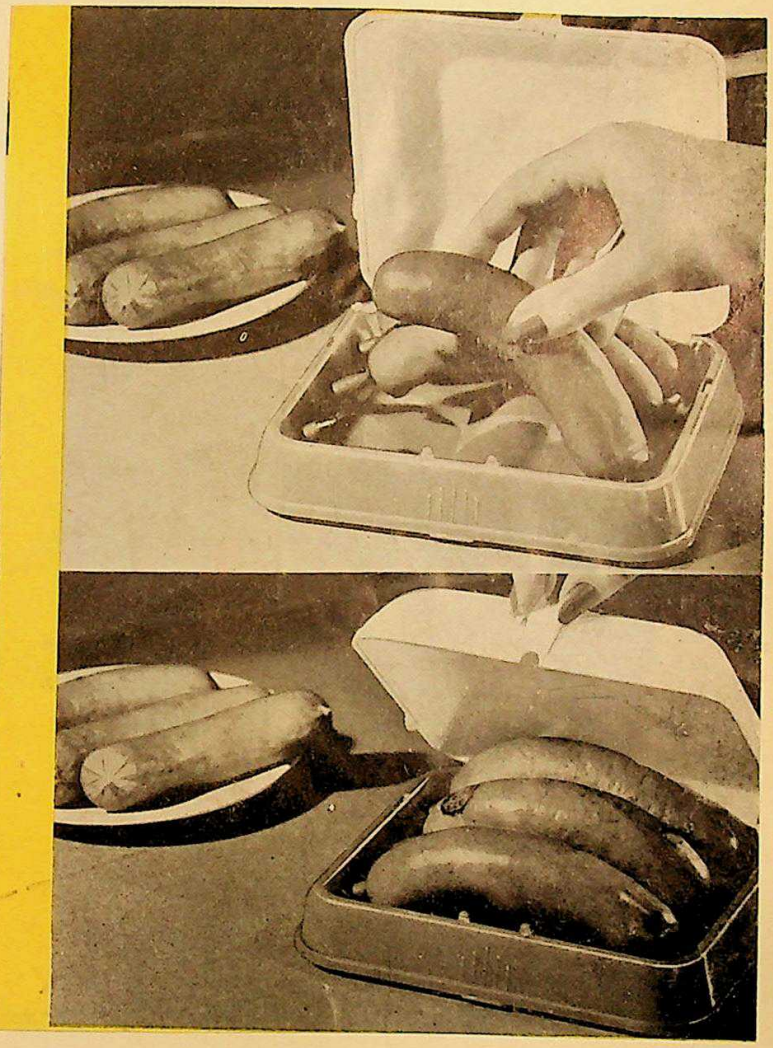
4. Deckel für Eßgeschirr od. dgl. nach Anspruch 1, dadurch gekennzeichnet, daß die Abstellfläche durch einen mehr oder weniger geschlossenen Kranz gebildet wird, während zum Erfassen ein in an sich bekannter Weise zentral angeordneter Griff dient, der jedoch die Höhe des Tragkranzes nicht überschreiten darf.

Angezogene Druckschriften:
Deutsche Patentschrift Nr. 518 552.

Hierzu 1 Blatt Zeichnungen

5513 11.52

D7-354 MODERN PLASTICS 7-1948 P.105



Frankfurters can be cooked quickly as needed at the table with this electrical cooker molded of Bakelite polystyrene and distributed by the Glendale Provision Co., Detroit, Mich. To use the cooker, frankfurters are pierced by the carbon electrode prongs (top.) When the lid is closed, the circuit is completed and current flows through the frankfurters, cooking them in 1½ to 2 minutes

~~D7/44~~ D7/354 - 1F

New York Times Magazine Section
Nov. 30, 1947 P. 34

FARBERWARE

TRADE MARK

SOLID *Stainless Steel* COOKING WARE

with the patented "STAY-ON" COVER

NO GIFT AS BEAUTIFUL — NONE AS PRACTICAL!

EASIER TO CLEAN!
GIVES YEARS OF SERVICE!
29 matched pieces, in all sizes, at good stores.
TEA KETTLE (3 or 5 qt.)
COFFEE BREWER (6, 8, or 10 Cup)
CHICKEN FRYER (10½")
FRY PAN (7½", 9", or 10½")
DUTCH OVEN (5 qt.)
DOUBLE BOILER (1½ or 2 qt.)
MIXING BOWL (1½, 3, or 5½ qt.)
COLANDER (3 qt.)

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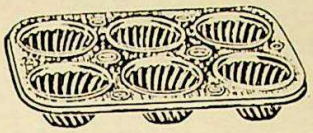
Bake-King Ware

TURKHEAD MUFFIN PANS

Number	Size	Doz. Per Carton	Ship. Wt. Per Dozen
BK216	6 cup	2	6 lbs.
BK218	8 cup	2	8 lbs.
BK222	12 cup	2	11 lbs.

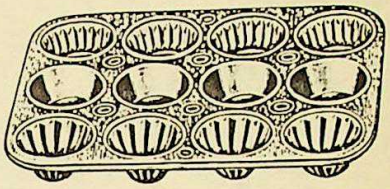
Cup size 3x1¼



VARIETY MUFFIN PANS

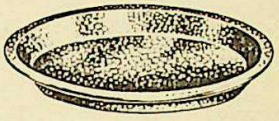
BK406	6 cup	2	6 lbs.
BK408	8 cup	2	8 lbs.
BK412	12 cup	2	11 lbs.

Plain Fluted and Turk Cups



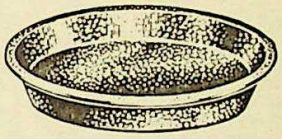
DEEP PIE PLATES

BK1106	6x1⅜	6	2 lbs.
BK1109	9x1¼	3 or 6	3½ lbs.
BK1110	10x1⅜	3 or 6	4 lbs.



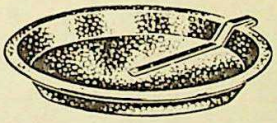
MOUNTAIN CAKE PANS

BK2109	9x1⅜	3	4 lbs.
BK2110	10x1⅜	3	4½ lbs.



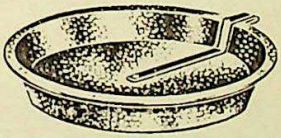
DEEP JELLY CAKE PANS

BK2009	9x1	3	3¼ lbs.
BK2010	10x1	3	4½ lbs.



KNIFE BLADE PIE PLATES

BK1109K	9x1¼	2	4 lbs.
BK1110K	10x1⅜	2	4½ lbs.

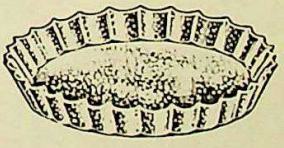


KNIFE BLADE JELLY CAKE PANS

BK2009K	9x1	2	4¼ lbs.
BK2010K	10x1	2	4¾ lbs.

KNIFE BLADE MOUNTAIN CAKE PANS

BK2109K	9x1⅜	2	4¼ lbs.
BK2110K	10x1⅜	2	5 lbs.

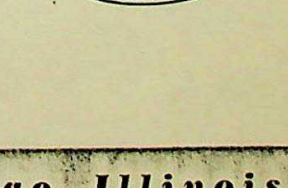


SCALLOPED PIE PLATE

BK509H	8¾x1¼	2	3¼ lbs.

POT COVERS

BK8	8" Diam.	6	2 lbs.
BK8½	8½" Diam.	6	2½ lbs.
BK9	9" Diam.	6	3 lbs.
BK9½	9½" Diam.	6	3 lbs.
BK10	10" Diam.	6	3½ lbs.
BK10½	10½" Diam.	6	4 lbs.
BK11	11" Diam.	6	4 lbs.
BK11½	11½" Diam.	6	4½ lbs.
BK12	12" Diam.	6	5 lbs.
BK12½	12½" Diam.	6	5½ lbs.



POT COVER ASSORTMENT WITH RACK

Assortment consists of 1 dozen each 8", 8½", 9", 9½", 10", 10½", and 11", and ½ dozen each of 11½", 12" and 12½". The rack is 15½"x13" set up and takes less than 1-1/3 square feet of counter space. Rack is of heavily tinned wire and folds to a compact flat position. Rack and covers packed together in a carton.

BK800	Assortment	1	30 lbs.

(Original Cat. in Metal Filed) page 7 Cat. #41 7-3-47 Des. Lib.

D7-354

Recd Sept. 3, 1941 p. 1455

LUMINUM WARE

JO-PRESS COOKIE SETS

20 gauge, polished finish alumite barrel and caps. Rust-proof steel design plates.

Rust-proof nickel plated plunger rod.

Complete with 10 design forming plates including new cake decorator and noodle plate, two detachable gauges for thick rich cookies or thin crisp cookies.

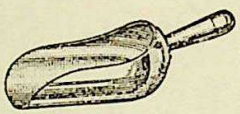
Length 7 inches; diameter 2 inches.

----------	2795A
oz ----------	$25 20
oz ----------	24 00

carton; one doz sets in carton; wt doz 16 lbs.

—BLUE GRASS—
SCOOPS

ard rolled aluminum
ow aluminum handle
ened bottom section
t.



inches; width 4⅛ inches. Per Doz
ht natural finish ---------- $18 00
f doz in carton; wt doz 6 lbs.

LAYER CAKE PANS

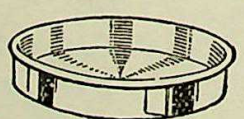
23 gauge; polished outside, inside sun-ray, bottom satin finish; seamless and easy to clean.

	BG014	BG015
----------	8½	9½
----------	1¼	1¼
----------	4	4½
----------	$7 50	8 85

One in carton.

CAKE PANS

outside, inside sun-



Per Doz
op 9⅜ ins; depth 1½ ins ---- $9 30
oz in carton; wt doz 4¼ lbs.

ANGEL CAKE PANS

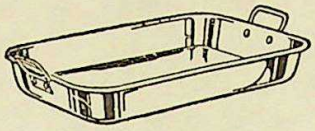
20 gauge; polished outside, inside sun-ray
ttom satin finish. Legs and tube project
me height. Diameter top 10 ins; depth
¼ inches.

	BG214
----------	
ss carton, Per Doz ----------	$24 75

ALUMINUM WARE

—BLUE GRASS—

BAKING OR ROASTING PAN



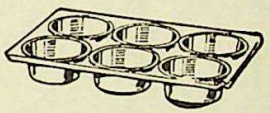
18 gauge. Polished, bottom satin finish; rounded edges andcorners; seamless.

Nos.	BG516
Size top, ins	16¼x11¼
Depth, ins	2¼
Wt doz, lbs	16
Broken carton, Per Doz	$31 50
Full carton, Per Doz	30 00

One doz in carton.

MUFFIN PANS

22 gauge; outside bright natural finish, inside Sun-ray; diameter cups 2¾ inches; depth cups 1⅜ inches; hole for hanging.



Nos.	BG86	BG89
No. of cups	6	9
Size, ins	7½x11	11x11
Wt doz, lbs	5	8
Doz in carton	½	½
Broken carton, Per Doz	$12 00	18 00
Full carton, Per Doz	11 25	17 25

BEVERAGE MIXERS

Brilliantly polished. Strainer and cap fit snugly to prevent contents from leaking.

Nos.	Medium BG630	Large BG646
Gauge, No.	20	18
Capacity, pts	1⅜	2½
Height, ins	8½	10
Wt doz, lbs	6½	9½
Per Doz	$12 00	18 75

One in carton.

WATER PAILS

18 gauge; outside polished, inside sun-ray

D7/354

Le Rêve S. A.

Brevet N° 214876
1 feuille

Fig. 1.

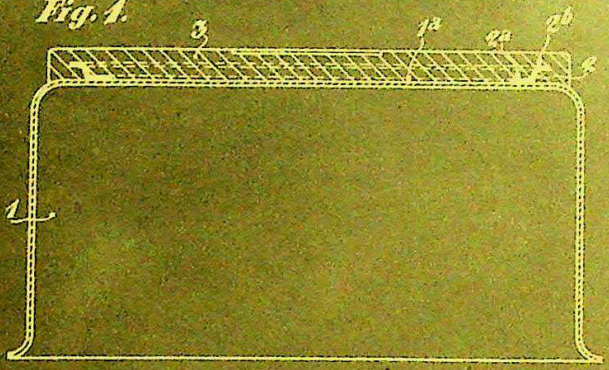
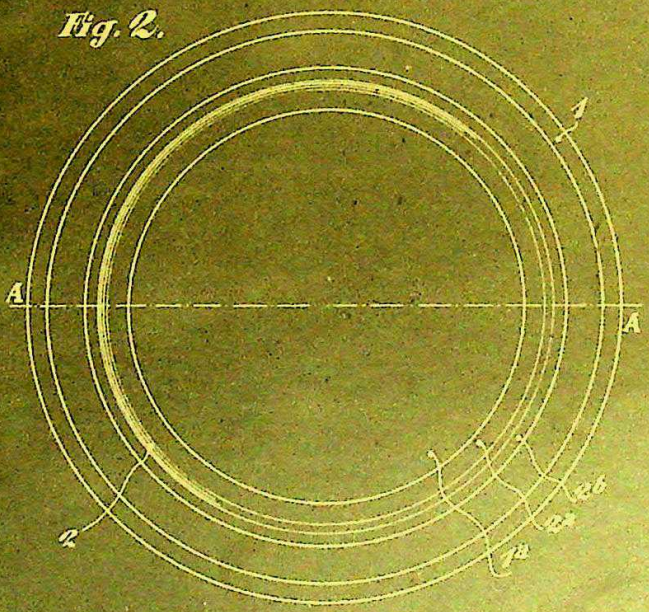


Fig. 2.



N° 214376

Classe 15 l

CONFÉDÉRATION SUISSE

BUREAU FÉDÉRAL DE LA PROPRIÉTÉ INTELLECTUELLE

EXPOSÉ D'INVENTION

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JAN 28 1942
U.S. PATENT OFFICE

Publié le 16 juillet 1941

Demande déposée: 5 septembre 1939, 18½ h. — Brevet enregistré: 30 avril 1941.

BREVET PRINCIPAL

LE RÊVE S. A., Genève (Suisse).

Récipient en acier inoxydable avec fond renforcé et procédé pour obtenir ledit récipient.

L'invention a pour objet un récipient en acier inoxydable avec fond renforcé en autre métal et un procédé pour obtenir ledit récipient.

Le dessin ci-joint en montre, à titre d'exemple, une forme d'exécution.

La fig. 1 est une coupe diamétrale suivant *A*—*A* de la fig. 2, mais tandis que la fig. 1 représente le récipient terminé, la fig. 2 le montre avant qu'il soit muni du fond de renforcement.

Le fond plan extérieur 1a du récipient en acier inoxydable 1 est soudé au rebord intérieur 2a d'une couronne 2 en acier ordinaire dont le rebord extérieur 2b est à une petite distance du fond 1a. Le fond de renforcement 3 est en un alliage d'aluminium par exemple, qui a été coulé par les moyens connus et entoure la couronne 2 comme le montre la fig. 1, de manière à maintenir le fond de renforcement 3 appliqué contre le fond 1a.

En pratique, le rebord 2a est soudé au fond 1a par une soudure continue pour qu'il n'y ait pas des points de soudure distants les uns des autres, et afin d'éviter ainsi des interstices dans lesquels de l'humidité ou des liquides pourraient s'étendre entre les fonds 1a et 3.

L'armature pourrait comprendre, en plus de la couronne 2, d'autres éléments, par exemple l'élément d'armature semi-rigide en S dont il est question dans le brevet n° 211632.

La forme de l'armature constituée par la couronne 2 pourrait être modifiée pourvu que sa section radiale présente une partie soudée au fond 1a et un bec s'écartant de ce fond, afin que, lors de la coulée du fond 3, la masse métallique de celui-ci passe au-dessus et au-dessous dudit bec et recouvre et entoure en outre complètement la couronne. L'armature pourrait comporter plusieurs couronnes concentriques, chacune d'elles pouvant être constituée par des portions de couronne se touchant ou non.

REVENDICATION I:

Récipient en acier inoxydable avec fond renforcé en autre métal, caractérisé en ce que le fond de renforcement coulé contre le fond plan extérieur en acier inoxydable est maintenu appliqué contre celui-ci par une armature comprenant au moins une couronne métallique dont la section radiale présente une partie soudée au fond plan extérieur en acier inoxydable et un bec s'écartant de ce fond, et en ce que la masse métallique du fond de renforcement recouvre et entoure complètement l'armature.

SOUS-REVENDICATIONS:

1. Récipient selon la revendication, caractérisé en ce que la couronne métallique est constituée de plusieurs portions ne se touchant pas.

2. Récipient selon la revendication, caractérisé en ce que la couronne présente un rebord intérieur soudé au fond en acier inoxydable, et un rebord extérieur situé à une petite distance de celui-ci.

3. Récipient selon la revendication, tel que représenté au dessin annexé.

4. Récipient selon la revendication, caractérisé en ce que le fond de renforcement est en un alliage d'aluminium.

REVENDICATION II:

Procédé pour obtenir le récipient selon la revendication I, caractérisé en ce qu'une couronne en acier ordinaire étant d'abord fixée au fond en acier inoxydable au moyen d'une soudure continue, on coule, sur ce fond en acier, le fond de renforcement.

LE RÊVE S. A.

Mandataire: Fl. RABILLOUD, Genève.

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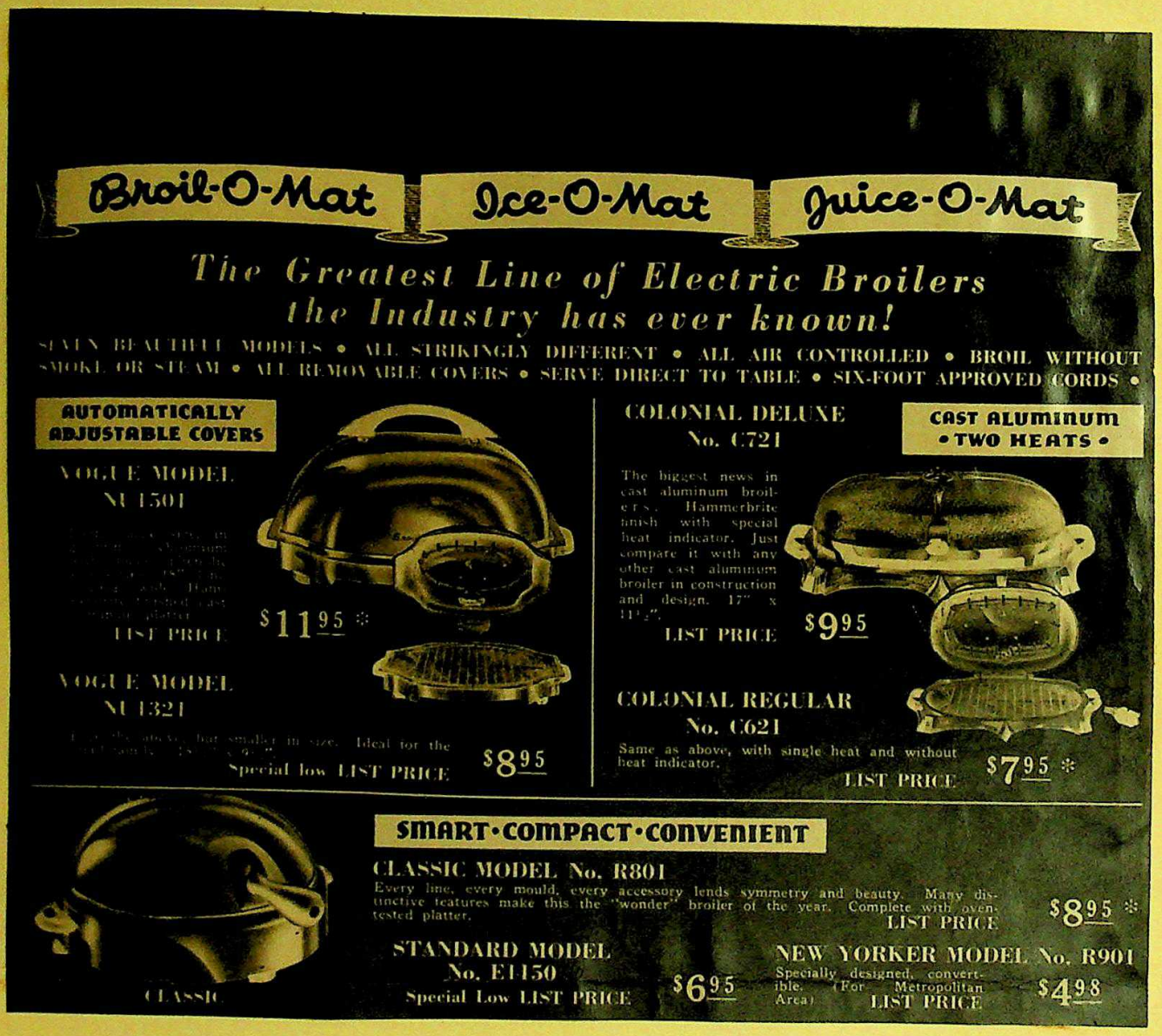
~~D81-10.L~~ 91
D7
D7/354

Oct. 1940

P. 63

House Furnishing Review


Broil-O-Mat
Ice-O-Mat
Juice-O-Mat
The Greatest Line of Electric Broilers the Industry has ever known!
SEVEN BEAUTIFUL MODELS • ALL STRIKINGLY DIFFERENT • ALL AIR CONTROLLED • BROIL WITHOUT SMOKE OR STEAM • ALL REMOVABLE COVERS • SERVE DIRECT TO TABLE • SIX-FOOT APPROVED CORDS •
AUTOMATICALLY ADJUSTABLE COVERS
VOGUE MODEL NU 1501
LIST PRICE $11.95 *
VOGUE MODEL NU 1321
Special low LIST PRICE $8.95
COLONIAL DELUXE No. C721
CAST ALUMINUM • TWO HEATS •
The biggest news in cast aluminum broilers. Hammerbrite finish with special heat indicator. Just compare it with any other cast aluminum broiler in construction and design. 17" x 11½".
LIST PRICE $9.95
COLONIAL REGULAR No. C621
Same as above, with single heat and without heat indicator.
LIST PRICE $7.95 *
SMART • COMPACT • CONVENIENT
CLASSIC MODEL No. R801
Every line, every mould, every accessory lends symmetry and beauty. Many distinctive features make this the "wonder" broiler of the year. Complete with oven-tested platter.
LIST PRICE $8.95 *
STANDARD MODEL No. E1150
Special Low LIST PRICE $6.95
NEW YORKER MODEL No. R901
Specially designed, convertible. (For Metropolitan Area)
LIST PRICE $4.98
CLASSIC

D7-354

APPROVED

BY THE HOUSEWIVES OF AMERICA!

Everywhere, you'll find women enthusiastically praising the new ROASTWELL ROASTER. The reason is simple—no other roaster gives all these advanced features. Is it any wonder retailers report new highs in roaster profits with ROASTWELL?

You'll feel the difference in your sales upswing. Stock the complete ROASTWELL line of 5 sizes.

CHECK THESE FEATURES

- Built-In Gravy Tree with Well
- Made of Porcelain Enamel
- Self-Basting
- Easy-Grip Cool Handles
- Seamless and Sanitary
- Large Capacity
- Fits All Ovens

ASK YOUR JOBBER

The FLETCHER ENAMEL COMPANY

DUNBAR, WEST VIRGINIA

NEW YORK
200 FIFTH AVENUE

CHICAGO
14-117 MERCHANDISE MART

Newsreel:

First of Macy Store Chain To Open in Syracuse

First of a chain of Macy branch stores will be opened soon in Syracuse. President Jack I. Straus announced in August. Richard G. Roth, Macy exec. and former president of Wm. Taylor Sons, Cleveland, will supervise the new venture. Apparel, soft goods and Macy's own brand of toilet goods will be tried out to begin with. The stores called "Star Item Stores" will carry the cream of the best sellers from Macy's New York stock. The Hall store, an Interstate unit, has been purchased.

Over 5,000 Dealers Expected at Pittsburgh Merchandise Mart

Pittsburgh's Sixth Wholesale Merchandise Mart, sponsored by the Wholesalers and Manufacturers Bureau of the Pittsburgh Chamber of Commerce, will open on September 9th for three day running at William Penn Hotel. Attendance of 5,000 dealers, which has been the average for past shows, is again expected. Show is confined chiefly to wholesale jobbers in housewares, hardware, appliances, etc., among the exhibitors, with many factories being represented through their jobbers and representatives. Pittsburgh Housewares Club is planning to have a party during the show, according to E. M. Marks, Mart director, who is also secretary of the Club.

Barsil Co. Formed as Reps

Julius Barkman, in the appliance field for 10 years, and formerly associated with Standard Air Conditioning, and Leonard Sills, for over 15 years in the motion picture industry handling sales, distribution and advertising have formed the Barsil Co. to act as manufacturers' reps for housewares and appliance lines in New York. Firm will cover metropolitan area.

Liquid Veneer to Larger Quarters

Liquid Veneer Corp., manufacturer of house furnishing specialties for over 50 years, recently purchased a three story building in Buffalo with 50,000 sq. ft. of floor space and plenty of land for future expansion. Factory and offices, formerly occupying separate locations, will be consolidated.

Bel Geddes With Columbus Fabrics

Norman Bel Geddes, noted industrial designer, is now affiliated with Columbus Coated Fabrics Co., Columbus, O., makers of Elenback oil cloth. Many of his designs appear in the 1941 catalogue just issued by the firm.

Babcock & Preuss Moves

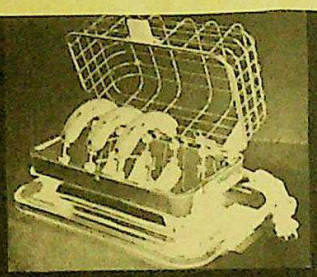
Babcock & Preuss, manufacturers representatives, in August moved from 1150 Broadway to 200 Fifth Ave., New York.

D7-354

Electrical Merchandising

Jan. 1940

P. 118



MIRACLE CHEF Roaster

The Miracle Chef Mfg. Co., 1426 W. 3rd St., Cleveland, O.

Device: Frankfurter Roaster.

Selling Features: Cooks hot dog in 90 seconds by internal electric heat from inside out, retaining flavor and juices; turns on and off automatically when cover is raised and lowered; each end of dog is pushed onto a contact point; copper chrome plated base and cover, ebony type handles; 13 in. long, 8 in. wide, a.c. only.

Price: $5.95.—*Electrical Merchandising*, January, 1940.

D7/354

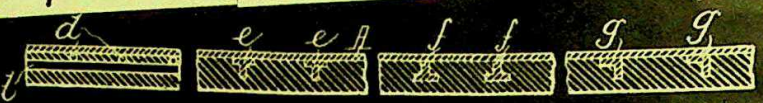


Fig. 6. Fig. 7. Fig. 8. Fig. 9.

Fig. 10. Fig. 11. Fig. 12. Fig. 13.

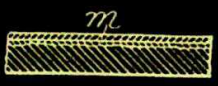


Fig. 14.

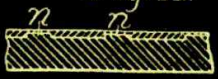


Fig. 15.

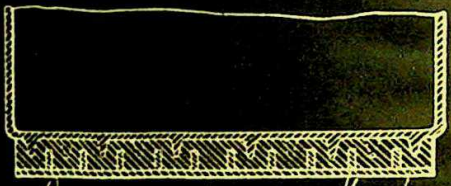


Fig. 4.

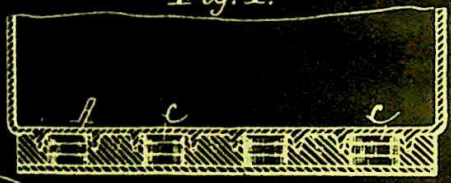


Fig. 5.

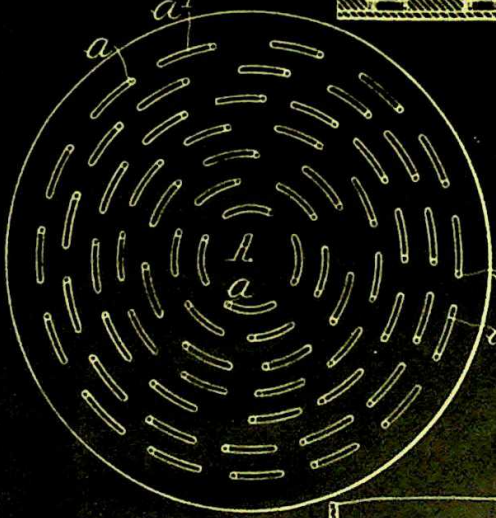


Fig. 1.

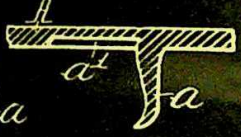


Fig. 2.

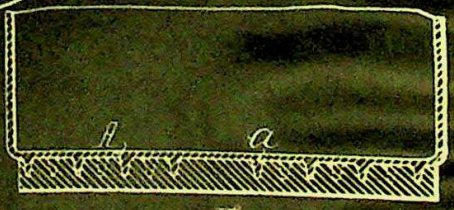


Fig. 3

109,512

Application Date : 11th July, 1939. No. 3160/39.

Department of Patents.
Patents Act 1903-1921
Commonwealth of
Australia.

nt (Assignee of Actual Inventor) JOSEPH SANKEY & SONS LIMITED.
nt (Actual Inventor) .. .. AUGUSTE ALBERTINI.
tion and Complete Specification .. Accepted, 8th January, 1940.
nce Advertised (Sec. 50) .. .. 18th January, 1940.

Classes 24.7 ; 70.4.

Drawing attached.

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COMPLETE SPECIFICATION.

Improvements in, and relating to, sheet metal hollow-ware."

JOSEPH SANKEY & SONS, LIMITED, of Street Works, Bilston in the County fford, England, Manufacturers, a ny incorporated under the laws of Britain, and AUGUSTE ALBERTINI, of Jacques Dalphin, Geneva, Switzer- f Italian Nationality, hereby declare vention and the manner in which be performed, to be fully described certained in and by the following nt :—

invention relates more especially to sheet metal vessels of stainless steel, applicable also to vessels of other metal.

vessels made of metal of poor con- ty it follows that they must be of gauge in order that heat may be tely transmitted to the contents, and case of stainless steel, at any rate, stion of price is an additional reason light gauge. The formation of the of the vessel of light gauge causes veniences in use as the metal is liable le on account of unequal heat appli- from a flame and also from a hot because, in the latter case, the vessel ach the hot plate only at three points. therefore inevitable that there will ally hot spots as the heat will pene- he metal and will not be conducted along it at a fast enough rate due to the poor heat conductivity of the bottom and its light gauge so that the contents of the vessel are liable to be burnt. The invention has for its object to overcome these inconveniences and to strengthen the bottoms of vessels of the character above mentioned.

One feature of this invention consists in casting a thickness of metal on to a sheet metal vessel of stainless steel.

Owing to the lack of affinity between stainless steel and aluminium the above is a process requiring means of a special character and the provision of such means which are applicable also in the cases of other sheet metal vessels embodies a special feature of the invention.

Such means according to the invention comprise projections or recesses or projections and recesses formed on the bottom of the sheet metal vessel to provide keying means to ensure the adhesion of the cast on metal to the bottom of the sheet metal vessel.

Such projections or grooves may be of the forms shown in the drawings which illustrate examples suitable for the purpose.

The casting of the aluminium or aluminium alloy (which we will term the aluminium metal) on to the sheet metal bottom is preferably performed by die-casting.

In the accompanying drawings:—

Figures 1, 2, and 3 show an example in which the bottom of the vessel **A** has formed thereon a large number of tongues **a**; and this is effected by cutting short grooves **a1** with a suitable tool which is stopped and withdrawn from the formed groove in each case, leaving the tongue which is formed unsevered. Each such tongue is bent up to the form shown in section, and to an enlarged scale, in Figure 2, and finally the aluminium metal is cast on as shown in Figure 3, which shows the finished bottom in vertical section.

The aluminium metal, being a good conductor of heat and being relatively thick, will conduct the heat laterally and so distribute it that the sheet metal bottom will be substantially evenly heated and no buckling will take place; and, of course, the cast aluminium metal adds very considerable strength to the bottom of the vessel, and will keep flat and ensure perfect contact with a hot plate.

Figure 4 is similar to Figure 3; but there is, in addition, a bottom plate **B** with upwardly extending tongues **b**. This plate is placed in the mould before the aluminium metal is cast.

This plate may be provided to enhance appearance or to protect the relatively soft metal.

Figure 5 is similar to Figure 4; but the plate **B** is, in this case, spaced away from the vessel bottom by washers **c** which may be welded to each other and to the bottom **A** and plate **B** before the aluminium metal is cast.

Figure 6 is a fragmentary sectional view showing the keying effected by two layers of wires **d** intercrossing and secured to the vessel bottom by welding. A single layer of wires will also have the keying effect but in a lesser degree.

Figure 7 is a similar view but showing keys formed of T-section strips or rivets **e** welded to the underside of the sheet metal bottom **A**.

Figure 8 is similar to Figure 7 but shows T-section strips or rivets **f** inverted.

Figure 9 is similar but shows angle strips **g**.

Figure 10 is similar but shows channel strips or sections **g1**.

Figure 11 shows strips or discs **h** of dovetail form welded to the bottom or formed thereon by electro deposition. In lieu of discs rings may be employed if desired.

Figure 12 shows undercut ribs **j** formed by burring up metal out of the bottom of the vessel and from two sides, with a suitable tool.

In Figure 13 the bottom of the sheet metal vessel has had ribs **k** (straight or annular) pressed down from above and then pinched in from underneath to render them undercut.

In Figure 14 metal **m**, in a rough form, has been laid on the underside of the sheet metal vessel by an electric, acetylene or other suitable welding process.

In Figure 15 the under surface of the sheet metal utensil has had undercut grooves **n** formed in it, these being either straight or annular or spiral.

Having now fully described and ascertained our said invention, and the manner in which it is to be performed, we declare that what we claim is:—

1. A sheet metal vessel of stainless steel having cast on to the bottom thereof a thickness of aluminium or aluminium alloy.

2. A sheet metal vessel having cast on to the bottom thereof a thickness of aluminium or aluminium alloy, characterised in that projections and or recesses are provided on the bottom of the sheet metal vessel whereby the cast on metal becomes keyed thereto.

3. A process for forming a vessel as claimed in Claim 1 or in Claim 2, characterised in that the cast on metal is deposited by diecasting.

4. A vessel as in Claim 2 or in Claim 3, further characterised in that the means for keying on the cast metal comprise tongues cut out and bent up from the under surface of the sheet metal vessel substantially as described with reference to Figures 1, 2, and 3 of the drawings herewith.

5. A vessel as in any of Claims 1, 2, or 3, further characterised in that the means for keying on the cast metal comprise a layer or layers of wire welded to the under surface of the sheet metal vessel substantially as described with reference to Figure 6 of the drawings herewith.

y of Claims 1, 2, or
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the sheet metal vessel
electro deposition sub-
d with reference to
vings herewith.

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face of the sheet metal vessel by an electric, acetylene or other suitable welding process substantially as described with reference to Figure 14 of the drawings herewith.

11. A vessel as in any of Claims 1, 2 or 3, further characterised in that the means for keying on the cast metal comprise undercut grooves formed in the under surface of the sheet metal vessel substantially as described with reference to Figure 15 of the drawings herewith.

12. A sheet metal vessel as in Claims 1, 2, or 3, further characterised in that during the casting process a sheet of metal is placed in the mould and provided with means whereby it becomes secured to the under surface of the cast metal substantially as described with reference to Figure 4 of the drawings herewith.

13. A sheet metal vessel as in any of Claims 1, 2, or 3, further characterised in that a sheet of metal is attached to the bottom of the sheet metal vessel by welding and spaced therefrom to leave a space to receive the cast metal substantially as described with reference to Figure 5 of the drawings herewith.

Dated this 10th day of July, 1939.

JOSEPH SANKEY & SONS LIMITED, and
AUGUSTE ALBERTINI,
By their Patent Attorneys,
EDWD. WATERS & SONS.

Witness—N. L. Doble.

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Nr. 204202 Klasse 15*l*

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PATENTSCHRIFT

Veröffentlicht am 1. Juli 1939

Gesuch eingereicht: 12. April 1938, 19 Uhr. — Patent eingetragen: 30. April 1939.

HAUPTPATENT

MERKER & Co. A.-G., Baden (Aargau, Schweiz).

Emailliertes Gefäß.

Emaillierte Gefäße, wie z. B. Kochtöpfe, werden allgemein in der Weise hergestellt, daß das Blechgefäß am obern Rande umgebördelt wird, wobei die Umbördelung in der Weise ausgeführt wurde, daß die äußerste umgebördelte Randpartie nach innen und oben gerichtet verlief. Das Randstück wurde möglichst gut eingerollt. Bei der nachfolgenden Vorbehandlung für das Emaillieren trat Flüssigkeit in den durch die Umbördelung gebildeten Hohlraum ein, so daß dann während des Emaillierens infolge der Erwärmung Luft und Dampf aus dem Hohlraum ausgetrieben wurde. In der Emailschicht entstanden dabei Poren, die nicht nur unschön sind, sondern auch Verunreinigungen aufnehmen.

Zweck vorliegender Erfindung ist, diese Nachteile zu beheben, und zwar wird dies dadurch erreicht, daß die umgebördelte Randpartie schräg nach unten verläuft und dicht an der Gefäßwand anliegt. Der Hohlraum kann somit praktisch restlos abgeschlossen werden, ehe die Emaillierung stattfindet. Die Emailschicht wird dabei vollkommen dicht.

In beiliegender Zeichnung zeigt:

Fig. 1 einen teilweisen Querschnitt durch einen Kochtopf mit der bisher üblichen Umbördelung, und

Fig. 2 eine beispielsweise Ausführungsform des Erfindungsgegenstandes.

Während bei der bekannten Ausführung gemäß Fig. 1 die äußerste Randpartie 1 der Umbördelung nach innen und oben gerichtet war, verläuft sie bei dem dargestellten Ausführungsbeispiel der Erfindung (Fig. 2) schräg nach unten.

Das Blechgefäß 2 zeigt oben eine Randpartie 5, welche schräg von oben nach unten verläuft und mit einem spitzen Winkel auf die Gefäßwand 2 trifft. Durch das Anliegen des umgebördelten Randes 5 an der Gefäßwand ist eine praktisch vollkommene Abdichtung des durch die Umbördelung gebildeten Hohlraumes 3 bewirkt, so daß beim nachfolgenden Emaillieren aus dem Hohlraum 3 keine erhitzte Luft oder Dampf austreten kann, wodurch Poren in der über die Randpartie 5 gelegte Emailschicht 4 entstehen würden.

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PATENTANSPRUCH:

Mit umgebördeltem Rand versehenes, emailliertes Gefäß, dadurch gekennzeichnet, daß die umgebördelte Randpartie schräg nach unten gerichtet ist und dicht an der Gefäßwand anliegt.

UNTERANSPRUCH:

Gefäß nach Patentanspruch, wie in Fig. 2 der Zeichnung dargestellt und in bezug darauf beschrieben.

MERKER & Co. A.-G.
Vertreter: Fritz ISLER, Zürich.

Merker & Co. A.-G.

Patent Nr. 204202
1 Blatt

Fig.1

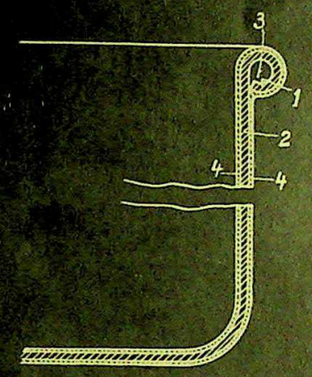
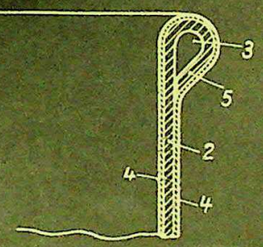


Fig.2



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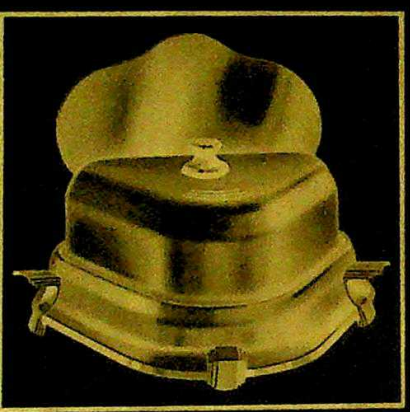
APPLIANCES AT CHICAGO SHOWS

(Continued from page 39)

Oversize Spin Dry Washer

Finished in white, vitreous porcelain, this new spin dry washer, known as Model 220, has an oversize, dome-shaped tub of 18 gallon capacity to the water line. Wash board sides and patented quick drain bottom. Spin dryer basket is removable and manufacturers claim that it damp dries a tubful of clothes in two minutes. High center cone of the basket distributes the weight of the clothes evenly, eliminating vibration. Operated by a control that prevents lid from opening when dryer is in motion. Equipped with a 12 in. "Double Dasher", electrically welded steel frame and machine cut gears running in oil. Platinum grey trim. Retails at $109.95. Apex Rotarex Corp., Cleveland, O.



Courtesy S. H. Danziger

Combination Cooker-Roaster

This electric combination may be used as a grill, roaster, baker, cooker and boiler. Streamlined design. S. H. Danziger, 1469 Merchandise Mart, Chicago, Ill.

1938 Unit Kitchen

This 1938 model of the unit kitchen features several developments for greater flexibility, utility and beauty. Baked crystal finish over bonderized metal. All steel construction. Includes: a complete 42 in. section for greater flexibility; top storage cabinets to fit above all sizes of refrigerators; full-height broom cabinet; full-height utensil cabinet and accessories for closed corner section treatment. Other features: automatic interior lighting of top storage cabinets; positive spring-action doors; light strips and outlets; black acid-resistant porcelain work surface. General Electric Co., Cleveland, O.

Home Timer

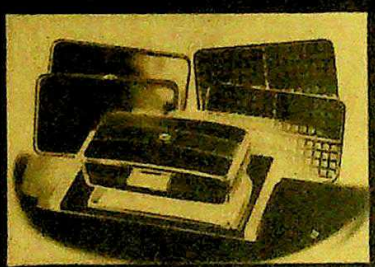
Designed to give the housekeeper accurate timing for cooking range, washing machine, radio and other household appliances and activities, this "Sessions Timer" is furnished in color combinations of red, green, bronze, black, ivory or white. Two models, portable and range. In addition to taking the guess work out of cooking, assuring accurate laundering, and calling attention to the approach of a favorite radio program, it serves as a watchman for the sick room, play room and the music lesson. The Sessions Clock Co., Forestville, Conn.

Rotary Ironer

Called Priscilla, this automatic rotary ironer has a large floating 26 in. roll, well padded and covered with white removable muslin cover. Roll moves to shoe and not shoe to roll, as in other type rotary ironers. Special long-life heating element provides adequate heat over entire shoe surface. All white finish with black toeboard lacquer. Console type table with concealed casters. Fully enclosed motor never requires oiling. Knee control in addition to table top control box. Edison General Electric Appliance Corp., Chicago, Ill.

Twin-Single Tub Washers

Consisting of 8 models in both twin and single tub models, this 1938 washer line is finished in white, a new Dexter color known as "Heliotan" and conventional green. New styling. Twin tub models include "Fastwin" in white, black and chromium and "Thriftwin" in "Heliotan". Single tub models include: "Century" and "Speedex" in white; "Defender" and "Cavalier" in "Heliotan"; "Ace" and "Trump" in green. The Dexter-built wringer is featured on five of the models. Dexter Co., Fairfield, Iowa.



Courtesy Chicago Electric Mfg. Co.

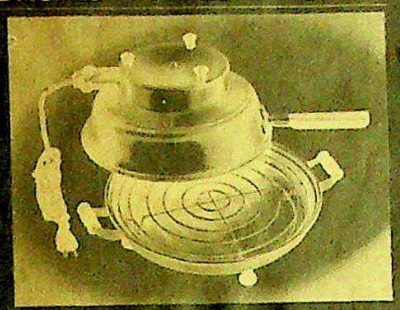
Combination Waffler & Grill

"Matchless" combination waffler and grill No. 4700-H provides smooth, flat grill plates to accommodate two full size, toasted sandwiches. Ideal for frying, grilling and making pancakes. Lever concealed in front lift handle acts as supporting leg for top when laid back. Drip cup. Cast aluminum waffle grids easily replace grill plates. Chromium finish. Heat indicator in top. Expandable hinge for thick or thin sandwiches. Natural solid walnut side rails and front handle. Heating elements in both top and bottom sections. Listed as standard by Underwriters' Laboratories. Chicago Electric Mfg. Co., 6333 W. 65th St., Chicago, Ill.

Washer and Ironer Line

Featured by a new spinner model washer and the New "Utilitop" cabinet ironer, this 1938 line includes 7 washers and 3 ironers. Known as "Whirlwind", the spinner-dryer features a simplified driving mechanism with 25 per cent fewer parts. All-white finish with metal parts "Bonderized" for permanent protection against rust and corrosion. Spinner basket is stainless steel. Six wringer models. Cabinet ironer features a compound-pivotal hinge which converts the cabinet top into readily usable shelf space. Ironer need not be moved away from the wall to open. Blackstone Mfg. Co., Jamestown, N. Y.

BROILS • FRIES • TOASTS



NEW

HIGH-LOW

"broilmaster"

This gleaming new cooking masterpiece plugs in readily, and fits comfortably on breakfast or dinner table. Completely enclosed unit not only avoids mussy spattering, but holds in the vital juices. A modern and BETTER way to cook. Display so your customers can see . . . and BROILMASTER will sell ! !

WRITE FOR DESCRIPTIVE FOLDER

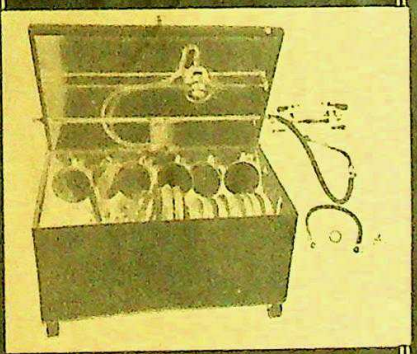
Merchants and Wholesalers Are Invited to Send Inquiries at Once

Broilmaster Sales Company

693 Broadway New York City

THE HAND SAVER DISH WASHER!

AUTOMATICALLY WATER DRIVEN



The HAND SAVER DISH WASHER is compact, light, self cleaning and easy to operate. It washes dishes and silver in hot soap suds, rinses and sterilizes them. Hands never enter the water with this new and improved Dish Washer.

It takes only two to four minutes in operation and **uses no electricity—it is operated by the water that washes the dishes.** Far more economical than an electric machine and its purchase price is less than one quarter.

Here is an excellent chance for steady turnover and quick profits.
Write for our special department store merchandising plan.

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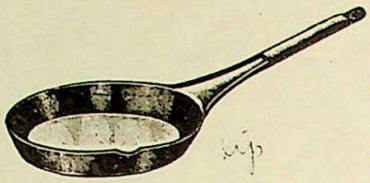
FRYING PANS.



ACME PATTERN.

Pan and Handle Stamped, Made of One Piece 21 Gauge Gun Metal Finish Sheet Steel, Lipped, with Patent Tin Cool Grip, Crimped at end of Handle.

Nos.	00A	0A	1A	2A
Diameter at Top, inches	6	8	8½	9
Diameter at Bottom, inches	4½	5⅞	6⅝	7⅛
Length of Handle, inches	5½	8	8	9
Weight per dozen about, lbs.	6	9	11	14
Per dozen	$1.30	2.40	2.80	3.20

Nos.	3A	4A	5A	6A
Diameter at Top, inches	9½	10	11	12
Diameter at Bottom, inches	7⅝	8⅛	8½	9⅜
Length of Handle, inches	9	10¼	10¼	10¼
Weight per dozen about, lbs.	16	18	20	22
Per dozen	$3.80	4.30	5.00	5.80

One-Half Dozen in a Bundle, Wired.

STEEL HOLLOW WARE.

SKILLETS.

STEEL.

One Piece 18 Gauge Sheet Steel; Polished and Oiled to Prevent Rusting; Handle Tin Bound.

Nos.	7B	8B	9B
Diameter at Top, inches	9¼	10½	11⅝
Standard Size, inches	8	9	10
Weight per dozen about, lbs	21	27	33
Per dozen	$4.90	5.60	7.40

One-half Dozen in a Bundle, Wired.

NEVER BREAK.

Fully Guaranteed against Warping or Cracking.

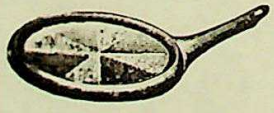
One Piece 14 Gauge Sheet Steel; Highly Polished and Lacquered to Prevent Rusting.

Nos.	7	8	9	10
Standard Size, inches	8	9	10	11
Diameter at Top, inches	9⅜	10½	11½	12½
Weight per dozen about, lbs.	27	36	48	52
Per dozen	$9.50	11.80	14.60	16.70

Packed Loose.

GRIDDLES.

One Piece, 14 Gauge Sheet Steel; Highly Polished and Lacquered to Prevent Rusting.



CAKE GRIDDLES.

Nos.	9	10
Standard Size, in.	9¾	10¾
Diam. Bottom, in.	11	12
Wgt. doz. abt., lbs.	30	42
Per dozen	$11.90	13.70

CAKE GRIDDLES WITH BAIL.

Nos.	11B	12B	14B
Standard Size, in.	11¾	11¾	12¾
Diam. Bottom, in.	12¼	13¼	14¼
Wgt. doz. lbs.	36	48	54
Per dozen	$13.70	17.00	19.60

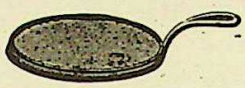
Packed Loose.

CAST STOVE HOLLOW WARE.

GRISWOLD'S EXTRA FINISHED.
CAST IRON; PLAIN FINISH OUTSIDE; GROUND AND POLISHED INSIDE.

GRIDDLES.

ROUND HANDLE.



Nos.	308	309
Diameter at Top, in.	9¼	10¼
Weight each abt., lbs.	3½	4½
Each	$0.88	1.04
	1.40	1.70

Six in a Bundle, Wired.

SPIDERS.

IRON HANDLE.

Nos.	317	318	319	320	322
Diameter, Top, in.	9⅞	10⅝	11⅞	11¾	13⅜
Diameter Bottom, in.	8¼	8⅞	9½	10	11¾
Weight each about, lbs.	3½	4	5	5½	7½
Each	$0.92	1.00	1.24	1.48	2.20
	1.50	1.60	2.00	2.30	3.50

Nos. 317 to 320 Four in a Carton; No. 322 Two in a Carton.

SKILLETS.

Wood Handle, Black Enameled Finish, with Screw Eye in End of Handle.

Nos.	438	439
Diameter Top, inches	10⅜	11¼
Diameter Bottom, inches	8⅞	9¾
Weight each about, lbs.	4½	5½
Each	$1.30	1.54
	2.10	2.50

Six in a Bundle, Wired.

OZARK.

SKILLETS.

CAST IRON; GROUND AND POLISHED INSIDE, PLAIN FINISH OUTSIDE.

Nos.	08	09	010
Standard Size, Nos.	8	9	10
Diameter, Top, in.	10¼	11⅛	11¾
Weight each about, lbs.	4¼	5¼	6
Each	$1.00	1.30	1.50

Packed Loose.

CAST IRON; GROUND INSIDE.

SPIDERS.

PLAIN FINISH OUTSIDE.

Nos.	117	118	119
Diameter Bottom, in.	8¼	9	9⅞
Diameter Top, in.	9¼	10	10¾
Wgt. each abt., lbs.	4¼	4½	4½
Each	$0.90	1.00	1.10

ROUND HANDLED GRIDDLES.

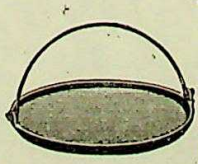
PLAIN FINISH OUTSIDE.

Nos.	107	108	109
Diameter Top, in.	9¼	10	11
Wgt. each about, lbs.	2½	3	3½
Each	$0.66	.76	.88

ROUND GRIDDLES.

PLAIN FINISH OUTSIDE.

With ⅜ in. Coppered Wire Bail



Nos.	112	114	116
Diameter Top, inches	13½	15½	16
Weight each about, lbs.	4½	5¼	8
Each	$1.30	1.70	2.20

Packed Loose.

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Classe 15 f

CONFÉDÉRATION SUISSE

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EXPOSÉ D'INVENTION

Publié le 16 novembre 1934

Demande déposée: 27 septembre 1933, 20 h. — Brevet enregistré: 30 juin 1934.

BREVET PRINCIPAL

Auguste ALBERTINI, Genève (Suisse).

Récipient métallique pour la cuisine et procédé de fabrication dudit récipient.

L'invention a pour objet un récipient métallique pour la cuisine, par exemple une casserole, et un procédé de fabrication dudit récipient.

Le récipient selon l'invention est caractérisé par le fait qu'au moins une partie de sa surface intérieure est constituée par une plaque en métal inoxydable.

Pour fabriquer ce récipient, on pourra par exemple le couler dans un moule, dans lequel on aura préalablement introduit la plaque en métal inoxydable, le moule étant pour cela tourné de manière à obtenir le fond du récipient en haut.

Le dessin représente, à titre d'exemple et partiellement en coupe, deux formes d'exécution d'un récipient selon l'invention.

Dans la première forme d'exécution selon la fig. 1, le récipient 1 comporte à l'intérieur un fond 2, constitué par une plaque en métal inoxydable ayant la forme d'un disque plat et dont le bord 3 est noyé dans le métal constituant le reste du récipient et formant le corps de celui-ci.

La seconde forme d'exécution selon la fig. 2 est identique à la première, à cette exception près que la plaque 2, en métal inoxydable, a subi un emboutissage destiné à en relever légèrement le bord 4, de manière à constituer un fond arrondi. Ce fond est pris dans le métal formant le reste du récipient de telle façon que la face intérieure de la paroi latérale de ce récipient et la face apparente du fond soient raccordées de manière que ces deux faces forment une surface continue san aspérité. Cet effet pourrait aussi être obtenu en amincissant en biseau le bord 4, de manière à supprimer l'épaisseur de la tranche 5.

Les plaques 2 sont en métal inoxydable, de préférence en acier chromé, de manière à obtenir non seulement un fond qui ne s'oxyde pas, mais encore un fond mécaniquement plus résistant.

Le reste du récipient sera fait d'un métal moins coûteux et plus léger, en particulier en aluminium ou en duraluminium. Dans ce

D7/354
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dernier cas, le récipient pourra être chromé et rendu de la sorte entièrement inoxydable.

La plaque de métal inoxydable, en particulier celle selon la seconde forme d'exécution, pourrait être prévue pour couvrir non seulement le fond, mais aussi une partie de la paroi latérale, voire même toute la surface intérieure du récipient.

L'avantage d'un récipient tel que ceux décrits ci-dessus réside dans le fait qu'il présente un fond intérieur, voire même toute sa paroi intérieure solide et inoxydable, sans qu'il soit nécessaire pour cela de rendre le récipient trop lourd et trop coûteux, ce qui serait le cas si on le faisait par exemple entièrement en acier chromé.

Un procédé simple de fabrication a déjà été indiqué plus haut. Il consiste à couler le récipient dans un moule, dans lequel on aura préalablement introduit la plaque en métal inoxydable, le moule étant pour cela tourné de manière à obtenir le fond du récipient en haut. La coulée peut alors se faire par-dessus la plaque de métal, qui se trouve de ce fait prise dans le métal coulé.

Lorsque la plaque en métal inoxydable est destinée à recouvrir seulement le fond intérieur, on peut, par exemple également introduire dans le moule, en plus de ladite plaque, un cylindre métallique destiné à constituer la paroi latérale du récipient et couler par-dessus le tout la partie extérieure du fond, la coulée se faisant par-dessus la plaque et venant faire prise avec la paroi latérale et la plaque de fond.

REVENDICATIONS:

I Récipient métallique pour la cuisine, caractérisé par le fait qu'au moins une partie de sa surface intérieure est constituée par une plaque en métal inoxydable.

II Procédé de fabrication du récipient selon la revendication I, caractérisé en ce que l'on coule ce récipient dans un moule dans lequel on aura préalablement introduit la plaque en métal inoxydable, le moule étant pour cela tourné de manière à obtenir le fond du récipient en haut.

SOUS-REVENDICATIONS:

1 Récipient selon la revendication I, caractérisé en ce que la plaque a la forme d'un disque plat, dont le bord est noyé dans le corps du récipient.

2 Récipient selon la revendication I, caractérisé en ce que la plaque a la forme d'un disque embouti de manière à former un rebord, ladite plaque étant prise dans le métal formant le reste du récipient, de manière que sa face apparente se continue sans aspérité par la face interne latérale du corps du récipient.

3 Récipient selon la revendication I et la sous-revendication 2, caractérisé en ce que le bord de la partie emboutie est taillé en biseau.

4 Récipient selon la revendication I, caractérisé en ce que la plaque a la forme d'un disque embouti, de manière à former un rebord couvant au moins une partie de la face interne latérale du corps du récipient.

5 Récipient selon la revendication I, caractérisé en ce que la plaque est en acier chromé.

6 Récipient selon la revendication I, caractérisé en ce que le métal formant le reste du récipient est de l'aluminium.

7 Récipient selon la revendication I, caractérisé en ce que le métal formant le reste du récipient est du duraluminium.

8 Récipient selon la revendication I et la sous-revendication 7, caractérisé en ce que la partie de son corps non recouverte par la plaque est chromée.

9 Procédé selon la revendication II, caractérisé en ce qu'en plus de la plaque, on introduit avant la coulée dans le moule une pièce destinée à former au moins une partie du corps du récipient.

Auguste ALBERTINI.
Mandataires: IMER & de WURSTEMBERGER
ci-devant: E. Imer-Schneider, Genève.

Auguste Albertini

Brevet N° 170023
1 feuille

FIG. 1.

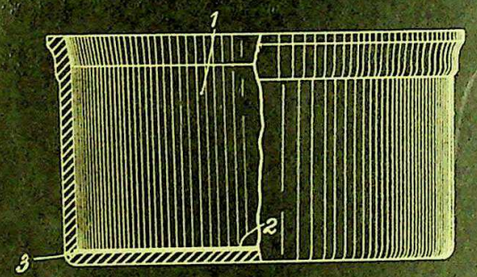
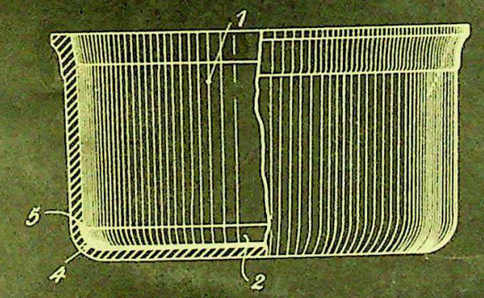


FIG. 2.



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GERMANY
#556876

Zu der Patentschrift **556876**
Kl. 7c Gr. 24

Fig. 1

Fig. 2

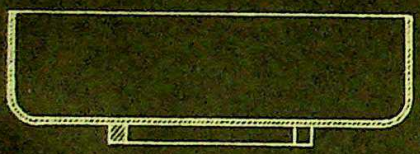

Fig. 3

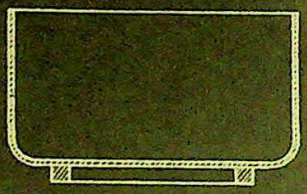

Fig. 4

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№ 556876

KLASSE 7c GRUPPE 24

G 78875 I/7c

Tag der Bekanntmachung über die Erteilung des Patents: 28. Juli 1932

Gerhardi & Cie in Lüdenscheid

Verfahren zur Herstellung von Aluminiumgefäßen mit angeschweißten Fußrändern

Patentiert im Deutschen Reiche vom 21. Februar 1931 ab

Das Schmelzschweißen von Aluminium bedingt die Anwendung von Temperaturen, die oberhalb des Schmelzpunktes des Aluminiums liegen. Die Folge ist, daß die Verbindungsstellen und ihre Umgebung stark ausgeglüht und daher weich werden, auch wenn sie vorher durch mechanische Bearbeitung (Pressen, Drücken usw.) gehärtet sind. Dieses wirkt sich besonders nachteilig bei der Anordnung von Fußreifen an solchen Gefäßen aus, die keinen festen Standort haben, wie Milchkannen, Wannen, Eimer usw. Der Ersatz des Schweißens durch Aufsprengen verhindert zwar das Weichwerden, hat aber zur Folge, daß keine homogene Verbindung zwischen Gefäßwand und Fußrand erzeugt werden kann. Die Reifen werden allmählich locker, und in den Spalt eindringende Flüssigkeiten erzeugen Korrosionen. Da solche Spalte zudem unzugänglich und daher nicht zu reinigen sind, so bilden sich in ihnen Bakterienherde, die namentlich bei Milchtransportgefäßen, Anstaltsgeschirren usw., unhygienisch wirken.

Das vorliegende Verfahren führt dazu, daß die durch die mechanische Bearbeitung hervorgerufene Härtung der Gefäßwandung in gleicher Weise erhalten wird wie bei Gefäßen ohne angeschweißten Rand. Erreicht wird dieses dadurch, daß die Anschweißung des Fußrandes nicht wie bisher erst erfolgt, wenn das Gefäß, welches mit dem Rande zu versehen ist, völlig ausgestaltet ist, sondern vor der Ausgestaltung.

Es ist an sich bekannt, daß Aluminium um so härter wird, je mehr es ohne Zwischenglühen mechanisch bearbeitet wird. Demgemäß wird auch nach vorliegendem Verfahren die größtmögliche Härte erreicht, wenn der Bodenrand auf die Aluminiumronde aufgeschweißt wird, solange sie noch flach oder wenig weiterverarbeitet ist. Dies geschieht am zweckmäßigsten derartig, daß der Rand konzentrisch zum Mittelpunkt der Ronde auf den Boden aufgelegt und mit ihm durch Schmelzschweißung verbunden wird. Die mit dem Reif verbundene Ronde wird darauf in gleicher Weise der Ausgestaltung unterworfen, als wenn sie noch nicht mit einem Rande versehen wäre. Die Fig. 1, 2, 3, 4 der Anlagen zeigen die Art der Anordnung des Fußreifens vor und nach der Weiterverarbeitung. Diese Weiterverarbeitung erfolgt zum Zweck der allseitigen Härtung durch Pressen, Planieren, Drücken usw. Zweckmäßig findet das Pressen des Bodens, des Fußrandes usw. in den gleichen Arbeitsgängen wie das Ziehen statt. Dies wird unter Anwendung einer Ziehpresse mit genügend hohem Enddruck, z. B. einer hydraulischen Ziehpresse, dadurch erreicht, daß für die Zusammenpressung des Bodens, des Bodenrandes und der zwischen beiden befindlichen Schweißnaht Gesenke unter das Ziehwerkzeugoberteil untergebaut werden. Die Fig. 5, 6, 7, 8, 9, 10 veranschaulichen die Ziehwerkzeuge mit untergebauten Gesenken. Beim Niedergang der Stempel a, a^1, a^2 ziehen diese die Ronde bzw. die

vorgezogenen Gefäße in bekannter Weise unter bekannter Verformung des Randes bzw. der Seitenwand in die Ziehbüchse b, b^1, b^2 und pressen alsdann im Enddruck den Boden und, was bei keinem andern Verfahren, auch nicht bei den nur die Oberfläche bearbeitenden Hämmern der Fall ist, das zwischen Boden und Bodenrand eingeschmolzene Verbindungsmetall zusammen, zweckmäßig in jedem Ziehgang, um durch mehrfache, sehr intensive Bearbeitung größtmögliche Härte zu erreichen. Natürlich kann in Fällen, wo nur eine geringere Härte benötigt wird oder wo der Enddruck der Presse so stark ist, daß eine geringe Anzahl Enddrücke schon die erforderliche Härte erzeugt, die Zahl der Bodenpressungen beschränkt werden.

Erreicht wird bei diesem Verfahren, daß keinerlei zusätzliche Arbeitsgänge erforderlich sind und daß zudem die Härtung eine allseitige ist.

Es ist zwar ein Verfahren bekannt geworden, nach welchem durch Kühlhalten des Bodens dessen ursprüngliche Walzhärte auch beim Schweißen erhalten bleibt. Dieses Verfahren erreicht aber im Gegensatz zu vorliegendem Verfahren nicht, daß auch ein untergeschweißter Bodenrand und das eingeschmolzene Schweißmetall gehärtet wird, weil es unmöglich ist, die zusammenzuschweißenden Metallkanten kühl zu halten, da sie auf Schmelztemperatur erhitzt werden müssen, um ihre Verschmelzung zu erreichen. Erst recht ist es ausgeschlossen, daß nach dem bekannt gewordenen Verfahren die Schweißnaht zusammengepreßt und gehärtet werden kann, ebensowenig wie der untergeschweißte Bodenrand und die von der Kühlhaltevorrichtung nicht treffbaren Gefäßteile.

Für die Erhöhung der Korrosionsbeständigkeit der Gefäße ist das vorliegende Verfahren besonders wichtig. Diese Verbesserung findet ihren Höhepunkt bei den Schweißnähten. Es ist bekannt, daß Aluminiumschweißnähte porös sind. Die Porosität hat zur Folge, daß Flüssigkeiten (Wasser usw.) in die Poren eindringen und Oxydationen veranlassen, die sich durch Ausblühungen an der Außenfläche bemerkbar machen. Das ohne Mehrarbeit sich nach dem vorliegenden Verfahren vollziehende Verdichten der Schweißnähte durch Pressung bewirkt, daß die Poren geschlossen werden.

Bei dem vorbeschriebenen Verfahren ergeben sich bei der Ausgestaltung der mit Bodenrand nach Fig. 1 versehenen Ronden insofern Schwierigkeiten, als der Bodenrand beim Ziehen seinen ursprünglichen Durchmesser und die kreisrunde Gestalt nicht beibehält, sondern unrund wird und sich stellenweise erweitert. Um diesem Übelstande abzuhelfen, werden die Ziehwerkzeuge so gebaut, daß sich um den Fußrand ein mit fortschreitendem Ziehen mit dem gezogenen Körper mitgehender Ring legt, der den Fußrand zentrisch zum Mittelpunkt des Bodens hält und gleichzeitig seine Erweiterung verhindert.

Die Fig. 5, 6, 7, 8, 9, 10 der Zeichnung zeigen die Anordnung des Ringes.

Patentansprüche:

1. Verfahren zur Herstellung von Aluminiumgefäßen mit angeschweißten Fußrändern, dadurch gekennzeichnet, daß der Fußrand an eine weichgeglühte Aluminiumblechplatte vor der Verarbeitung angeschweißt wird und bei so viel Tiefzügen, als zur Erreichung der Härtung erforderlich sind, der Gefäßboden, der Fußrand und das zwischen ihnen eingeschmolzene Verbindungsmetall durch den Ziehstempel zwecks Härtung eine Pressung erfahren.

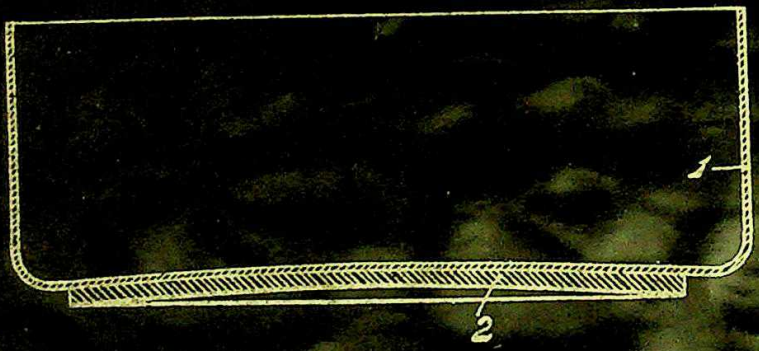
2. Vorrichtung zur Durchführung des Verfahrens nach Anspruch 1, dadurch gekennzeichnet, daß in der Ziehmatrize ein den Fußrand in seiner Lage haltender und seinen Außendurchmesser begrenzender Ring gleitend angeordnet ist.

Hierzu 1 Blatt Zeichnungen

BERLIN. GEDRUCKT IN DER REICHSDRUCKEREI

D7/354 GREAT BRITAIN #340,402

[This Drawing is a reproduction of the Original on a reduced scale.]



Charles & Read Ltd. Photo Litho

PATENT SPECIFICATION

Convention Date (Czechoslovakia): Dec. 15, 1928. **340,402**

Application Date (in United Kingdom): Dec. 10, 1929. No. 37,860/29.

Complete Accepted: Jan. 1, 1931.

COMPLETE SPECIFICATION.

Improvements in Cooking Vessels Made of Rustless Steel.

We, SFINX, SPOJENÉ SMALTOVNY A TOVÁRNY NA KOVOVÉ ZBOŽÍ AKC. SPOL., a body corporate organised under the laws of Czechoslovakia, of Hrncirska, Brünn, Czechoslovakia, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to cooking vessels made of rustless steel.

Customarily these vessels when used for cooking purposes have the disadvantage that the food to be cooked easily burns and sticks to the pan, if a limited portion of the bottom of the vessel is acted on by the flame with particular intensity, because of the relatively low heat conductivity of rustless steel.

While, for example, the numeric value of heat conductivity of carbon steel is 0.09 to 0.13, the heat conductivity of rustless steel is believed to be from 0.04 to 0.09, according to its composition see "Werkstoff-Handbuch" published by "Verlag Stahleisen m.b.H.", Dusseldorf, 1927. Generally speaking the greater is the resistance of steel to rusting the lower is its heat conductivity.

According to the invention this inconvenience will be overcome if the bottom of the vessel is thickened by a metal plate. This plate is brought into intimate contact with the bottom of the vessel, that is, is best welded or soldered to, or cast on the latter.

Owing to this thickening of the bottom the conductivity of the bottom of the vessel is increased, so that a narrow flame cannot have an unfavourable influence on the food.

The thickening plate may be made of either rustless steel, or of ordinary iron or steel or any other metal or alloy with a higher numeric value of heat conductivity, in which latter cases the favourable effect will be enhanced.

In the drawing, a mode of carrying the invention into effect is shown by way of example.

1 is the vessel, 2 is the thickening plate.

As a matter of course, the thickening plate may be applied outside or inside the bottom plate.

We are aware that it has already been proposed to make culinary utensils from a laminated sheet composed of a sheet of rustless steel and a sheet of mild steel welded together by hammering, rolling, or pressing under the action of heat. We are aware that it has also been proposed, in an electrically heated cooking utensil, to provide a metal plate supplementary to the base of the said utensil and affixed thereto for the purpose of acting as a heat distributor, the metal base of the electrically heated utensil being provided with ribs radiating from the central point of the base and to such we make no claim.

Having now particularly described and ascertained the nature of our said invention and in what manner the same is to be performed, we declare that what we claim is:—

1. A cooking vessel made of rustless steel, characterised in that the bottom of the vessel is thickened by a metal plate in intimate contact with the bottom of the vessel whereby the conductivity of the bottom is increased.

2. A cooking vessel of rustless steel, according to claim 1, characterised in that the metal plate is made of a metal whose heat conductivity is essentially higher than the heat conductivity of rustless steel.

3. A rustless steel cooking vessel constructed and arranged for use substantially as described with reference to the accompanying drawing.

Dated this 10th day of December, 1929.

PAGE, WHITE & VAUGHAN.
Chartered Patent Agents,
27, Chancery Lane, London, W.C. 2,
Agents for the Applicants.

Redhill: Printed for His Majesty's Stationery Office, by Love & Malcomson, Ltd.—1931.
[*Price* 1/-]

D7-354

NO. U 1930

VIKO ALUMINUM WARE.

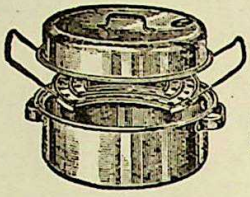
This High Quality, Nationally Advertised Ware appeals to the consumer because of the remarkable way in which it combines Value with Quality and Economy.

The new Viko Guaranty Tag is attached to every item and guarantees the Quality.

ROASTERS.

ROUND.

WITH SELF-BASTING COVER.



Seamless 18 Gauge Pan and Cover, Polished Finish Outside, Sun-ray Finish Inside; Bottom Satin Finish; Rolled Edges; Heavy Rust-proof Steel Handles, Riveted on; Tray Bright Natural Finish, with Wire Side Handles; Cover fits Snugly and has Steam Vent for Browning.

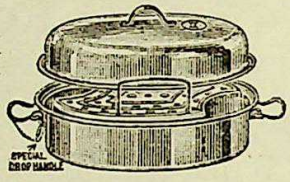
Per Dozen

No. 5550—Capacity 7 Quarts; Outside Diameter 12¾ in.; Height 7 in.; Weight per dozen about 39 lbs. **$39.20**

One in a Carton; One-half Dozen in a Case.

OVAL.

WITH CONVENIENT GRAVY DIP.



Seamless 18 Gauge Pan and Cover, Polished Finish; Bottom Satin Finish; Heavy Rust-proof Steel Handles, Riveted on; Tray Bright Natural Finish, with Wire Side Handles; Cover fits Snugly and is fitted with Steam Vent for Browning.

Nos.	5576	5577	5578
Length, in.	15	17¼	18¾
Width, in.	8¾	10	11⅜
Height, in.	6¾	7¼	7¾
Tray, in.	6⅞x12½	8¼x13⅞	9½x15⅝
Weight per dozen about, lbs.	41	45	53
Per dozen	**$40.00**	**47.20**	**60.00**

One in a Carton; One-half Dozen in a Case.

OBLONG.

DOUBLE UTILITY TYPE.

The deep sections make these Roasters particularly adaptable for Turkeys and other large fowls; Convenient Steam Vents for Browning are well spaced, permitting upper part to be inverted and used as warming pan while gravy is being made in lower pan.

Seamless 18 Gauge Pan and Cover, Polished Outside; Bottom Satin Finish; Rolled Edges; One Wire Handle on Cover and Four on Pan; Tray Bright Natural Finish with Wire Side Handles; Cover fits Snugly.

Per Dozen

No. 5493—Upper Pan 10⅞x15⅝ in.; Lower Pan 11¼x16 in.; Tray 8⅛x12⅝ in.; Height over all 8⅜ in.; Weight per dozen about 69 lbs. **$76.00**

One in a Fibre Carton; One-half Dozen in a Case.

SCOOPS.

Seamless 18 Gauge Extra Hard Rolled Aluminum with Smooth Round Handle, Riveted on; Polished Outside; Sun-ray Finish Inside.

Per Dozen

No. 1947—Bowl 7½ in. Long, 4⅛ in. Wide; Length over all 11⅛ in.; Weight per dozen about 8 lbs. **$13.60**

One in a Carton.

LIPPED FRY PANS.

OR SKILLETS.

EXTRA THICK ALUMINUM; DOUBLE LIPPED.

Seamless Heavy Aluminum; Rust-proof Handle Socket Lug; Replaceable Baked Black Enamel Wood Handle kept cool by the Thermoplex, Non-burning Composition Insulator between Socket and Handle; Prevents Handle from Charring or Burning.

Nos.	5554	5556	5557
Gauge Metal	12	12	10
Diameter Top, in.	7	9	10
Depth, in.	1½	2	2⅛
Weight per dozen about, lbs.	11	18¼	23
Per dozen	**$15.20**	**22.40**	**28.00**

One Dozen in a Case.

GRIDDLES.

ROUND, EXTRA THICK ALUMINUM, BAKES WITHOUT GREASE.

Heavy 8 Gauge Aluminum, Polished Finish; Rust-proof Handle Socket Lug; Baked Black Enamel Wood Handle kept cool by the Thermoplax, Non-burning Composition Insulator between Socket and Handle; Prevents Handle from Charring or Burning.

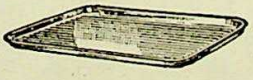
Per Dozen

No. 5127—Diameter at Bottom 11½ in.; Diameter Baking Surface 10 in.; Depth ⅜ in.; Weight per dozen about 27¾ lbs. **$44.00**

One Dozen in a Case.

CAFETERIA TRAYS.

RECTANGULAR.



Specially Hard-Rolled 16 Gauge Aluminum, Bright Natural Finish; Rounded Corners; Rust-proof Wired Rolled Rim; Nest Perfectly.

Nos.	3026	3027	3028
Size, in.	10¾x13⅞	12⅛x16½	13⅝x17
Dozen in a Case	1	1	1
Weight per dozen about, lbs.	15	19	23
Per dozen	**$18.40**	**22.40**	**26.40**

TRAYS.

OVAL.

Specially Hard-Rolled Aluminum, Bright Natural Finish; Nest Perfectly.

Nos.	3002	3003	3004
Size, in.	11x14	13x16¼	14⅛x18
B. & S. Gauge	18	16	16
Dozen in a Case	1	1	1
Weight per dozen about, lbs.	8½	14	16½
Per dozen	**$16.00**	**21.60**	**26.40**

Nos.	3007	3009
Size, in.	19½x24¼	23¾x27⅝
B. & S. Gauge	14	14
Dozen in a Case	½	½
Weight per dozen about, lbs.	37	57
Per dozen	**$53.60**	**68.00**

D 7/354

Zu der Patentschrift 567 388
Kl. 34 l Gr. 1

Abb. 1

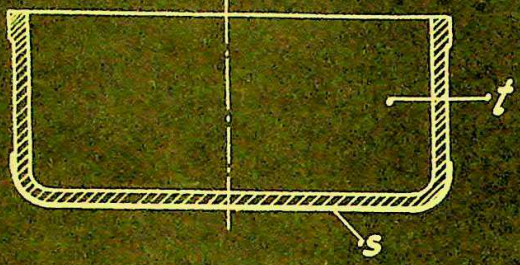


Abb. 2

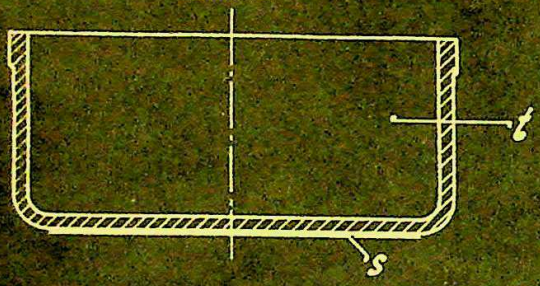


Abb. 3

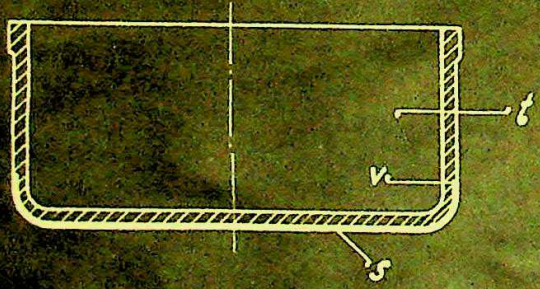
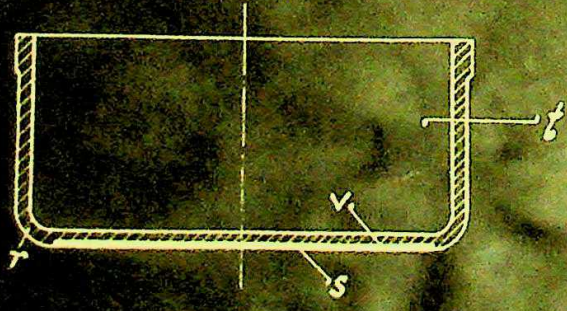


Abb. 4



DEUTSCHES REICH

AUSGEGEBEN AM
2. JANUAR 1933

REICHSPATENTAMT

PATENTSCHRIFT

№ 567 388

KLASSE 34i GRUPPE 1

34i W 559. 30

Tag der Bekanntmachung über die Erteilung des Patents: 15. Dezember 1932

Württembergische Metallwarenfabrik in Geislingen, Steige

Koch-, Brat- oder Backgeschirr mit Bodenschutzüberzug

Patentiert im Deutschen Reiche vom 31. Oktober 1930 ab

Es sind Kochgeschirre mit einem Überzug, der sich lediglich über den Kochgeschirrboden erstreckt, bekannt. Diese bekannten Kochgeschirre bestehen aus Kupfer, Aluminium, verzinntem Blech, Nickel, keramischem Werkstoff u. dgl. Der Bodenüberzug hat bei den bekannten Einrichtungen vorzugsweise physikalische Zwecke, und zwar soll entweder durch diese Bodenüberzüge die Wärme gleichmäßig über den Boden verteilt werden, oder es soll das Abschmelzen eines Zinnüberzuges verhindert werden, oder es soll die Strahlungswärme durch den Überzugstoff des Bodens besser aufgenommen werden, als dies durch den eigentlichen Topfwerkstoff geschieht.

Die vorliegende Erfindung bezieht sich nun im Gegensatz zu den bekannten, mit Schutzböden versehenen Töpfen ausschließlich auf stählerne oder eiserne Koch-, Brat- oder Backgeschirre. Diese Geschirre sind Anfressungen ausgesetzt, welche auf die Einwirkung der heißen, schwefligen Gase der Feuerung zurückzuführen sind. Man hat nun eiserne Geschirre bisher auf ihrer ganzen Oberfläche mit einem Schutzüberzug, beispielsweise einem Emailüberzug, versehen. Dies hat den Nachteil, daß die Reinigung des Geschirres erschwert und das Aussehen des Geschirres beeinträchtigt wird. Wie sich herausgestellt hat, genügt es für einen vollkommenen Schutz eiserner oder stählerner Geschirre gegen den Angriff der in den Feuergasen enthaltenen schwefligen Dämpfe vollkommen, die unmittelbar mit den Feuergasen in Berührung stehenden Teile der eisernen oder stählernen Kochtopfwandung mit einer gegen die Einwirkung der schwefligen Dämpfe unempfindlichen Schutzschicht zu versehen, während der übrige Teil der Außenwandung seine eiserne oder stählerne Oberfläche behält. Derart hergestellte Töpfe sind nicht nur gegen die Anfressung durch schweflige Gase der Feuerung geschützt, sondern besitzen auch ein gutes Aussehen und leichte Reinigungsmöglichkeit. Wie sich aus dem Vorstehenden ergibt, hat der erfindungsgemäß vorgesehene Bodenschutzüberzug einen ganz anderen Zweck als die bekannten Bodenschutzüberzüge bei Töpfen aus Aluminium, Kupfer, Nickel, verzinntem Blech, keramischem Werkstoff u. dgl. Bei den letztgenannten Werkstoffen wäre ein Überzug zum Schutz gegen den Einfluß schwefliger Dämpfe vollkommen überflüssig, da sie schon von Hause aus gegen einen solchen Angriff nicht empfindlich sind.

Die Schutzschicht erstreckt sich im wesentlichen lediglich über die Außenseite des Bodens. Die Schutzschicht kann aus Metall, wie z. B. Aluminium, bestehen oder auch keramischer Natur sein, beispielsweise Email- oder emaillartige Überzüge darstellen. Die Aufbringung der Schutzschichten erfolgt in an sich bekannter Weise. Bei metallischen Schutzschichten wird beispielsweise ein galvanisches oder ein Aufspritzverfahren angewendet. Keramische Schutzschichten können auf- oder eingebrannt werden. Eine keramische Schutz-

schicht kann beispielsweise auch in einer an sich bekannten Vertiefung innerhalb der Bodenbegrenzung des Geschirres angeordnet werden, wobei die Höhe der Vertiefung zweckmäßigerweise etwas größer ist als die Dicke der Schutzschicht, so daß rings um die Schutzschicht ein überstehender Rand verbleibt, auf dem der Topf im Gebrauche steht. Dadurch, daß auf diese Weise die keramische Schutzschicht vor Stößen oder Drücken gesichert ist, wird die Lebensdauer der keramischen Schutzschicht erhöht.

In den Abbildungen ist der Erfindungsgegenstand beispielsweise veranschaulicht.

Abb. 1 stellt einen Topf *t* dar, dessen Wandung aus Eisen oder Stahl besteht. Erfindungsgemäß ist der Boden des Topfes und der untere Teil der Seitenwandung, also diejenigen Teile der Außenwandung, welche mit den heißen Feuerungsgasen in Berührung kommen können, mit einer Schutzschicht *s* versehen.

In den meisten Fällen braucht die Schutzschicht *s* nur den Topfboden zu bedecken, wie dies aus Abb. 2 ersichtlich ist, da sich die Einwirkung der schwefligen Gase erfahrungsgemäß besonders in der Mitte des Topfbodens geltend macht.

Die Abb. 3 und 4 stellen Ausführungsformen dar, die den Abb. 1 und 2 entsprechen, lediglich mit dem Unterschied, daß gemäß Abb. 3 und 4 der Topf an derjenigen Stelle, an der die Schutzschicht *s* aufgebracht ist, mit einer Vertiefung *v* versehen ist, deren Tiefe oder Stärke der Schutzschicht entspricht, so daß die Metallwandung des Topfes ohne Absatz in denjenigen Wandungsteil übergeht, der durch die Schutzschicht gebildet wird. Die Anordnung der Schutzschicht *s* in einer Vertiefung des Topfes hat nicht nur den Vorteil besseren Aussehens, sondern schützt vor allem die Schutzschicht im Gebrauch vor Beschädigung durch Abscheuern u. dgl. Die Vertiefung *v* kann in an sich bekannter Weise durch Einpressen oder Eindrehen hergestellt werden.

Bei der Ausführungsform gemäß Abb. 4 ist die Vertiefung *v* etwas kleiner als der eigentliche Topfboden, so daß rings um die Vertiefung *v* noch ein ringartiger Rand *r* aus Eisen oder Stahl stehenbleibt. Dieser Rand kann je nach der Form der Schutzschicht *s* kreisförmig, rechteckig, oval oder in sonstiger Weise gestaltet sein.

Das Maß der Vertiefung *v* kann auch etwas größer gewählt werden als die Stärke der Schutzschicht *s*, so daß die Oberfläche der Schutzschicht etwas hinter dem Rande *r* zurückbleibt. Der Topf steht dann im Gebrauch nicht auf der Schutzschicht *s*, sondern auf dem Rande *r*, so daß die Schutzschicht gegen Abnutzung im Gebrauch geschützt ist.

Patentansprüche:

1. Koch-, Brat- oder Backgeschirr mit Bodenschutzüberzug, dadurch gekennzeichnet, daß diejenigen Teile der Außenwandung des aus Eisen oder Stahl bestehenden Koch-, Brat- oder Backgeschirres (*t*), die mit den heißen, schwefligen Dämpfe enthaltenden Feuerungsgasen unmittelbar in Berührung kommen, mit einer gegen die Einwirkung dieser Dämpfe unempfindlichen Schutzschicht (*s*) versehen sind, während der übrige Teil der Außenwandung seine eiserne oder stählerne Oberfläche behält.

2. Geschirr nach Anspruch 1, dadurch gekennzeichnet, daß die Schutzschicht (*s*) aus keramischem Stoff besteht, wobei diese keramische Schutzschicht beispielsweise in einer Vertiefung (*v*) angebracht sein kann, die sich in bekannter Weise innerhalb der Bodenbegrenzung des Geschirres befindet und etwas tiefer ist als die Dicke der keramischen Schutzschicht (*s*), so daß rings um die Schutzschicht (*s*) ein überstehender Rand (*r*) verbleibt, auf dem der Topf im Gebrauch steht.

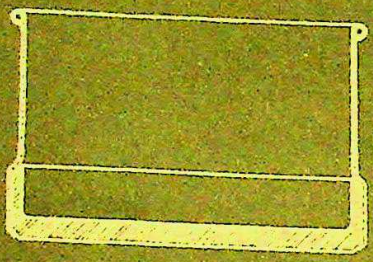
Hierzu 1 Blatt Zeichnungen

D-7-85

Ernst Ehrlenmann

Patent Nr. 117985
1 Blatt

D7/354



SCHWEIZERISCHE EIDGENOSSENSCHAFT

EIDGEN. AMT FÜR GEISTIGES EIGENTUM

LIBRARY APR 9 1927 U. S. PATENT OFFICE

PATENTSCHRIFT

Veröffentlicht am 1. Dezember 1926

Nr. 117965 (Gesuch eingereicht: 25. Februar 1926, 10 Uhr.) Klasse 15 *l*

HAUPTPATENT

Ernst EHRISMANN, Neunkirch (Schaffhausen, Schweiz).

Metallenes Kochgefäß.

Bei den heute üblichen Kochgefäßen aus tall, insbesondere bei solchen, die auch f elektrischen Kochherden sollen ver- ndet werden können, hat es sich heraus- stellt, daß es vorteilhaft ist, wenn die andstärke des Bodens größer ist als die- ige der Gefäßseitenwand. Dadurch wird xanntlich die unliebsame Beulenbildung Boden erschwert, durch welche Beulen- dung, speziell bei Verwendung der Koch- äße auf elektrischen Kochherden, der Kon- t zwischen Bodenfläche und Heizkörper leidet.

Werden solche Gefäße aus einem Stück reßt oder gegossen, so kommt im erste- Falle die Herstellung verhältnismäßig er; im zweiten Falle, das heißt bei den ossenen Kochgefäßen, muß auch die Ge- wand aus Fabrikationsrücksichten stär- gehalten werden, als dies sonst nötig und tschaftlich wäre.

Bei dem den Gegenstand vorliegender indung bildenden Kochgefäß sollen die ähnten Nachteile dadurch vermieden werden, daß Boden und Gefäßseitenwand aus zwei Stücken bestehen und daß die Verbindung derselben durch Aufpressen des einen Teils auf den andern hergestellt ist.

Es ist dann möglich, unabhängig von der Stärke der Gefäßseitenwand die Bodenstärke so zu wählen, daß sie den in Betracht kommenden Verhältnissen entspricht.

Eine beispielsweise Ausführungsform des Erfindungsgegenstandes ist in beiliegender Zeichnung im Schnitt veranschaulicht.

Der in der Zeichnung durch leichte Schraffur dargestellte Boden weist an seiner Peripherie eine Aufkrempelung auf, deren äußere (obere und untere) Kanten leicht gebrochen sind.

Auf diese Aufkrempelung ist die Seitenwand aufgepreßt, deren unterer Rand über die untere, gebrochene Kante des Bodens gelegt und an dieselbe angepreßt ist, um eine gute Dichtung zwischen Boden und Seitenwand zu ermöglichen.

PATENTANSPRUCH:

Metallenes Kochgefäß, dadurch gekennzeichnet, daß Boden und Gefäßseitenwand aus zwei Stücken bestehen, und daß die Verbindung derselben durch Aufpressen des einen Teils auf den andern hergestellt ist.

Ernst EHRISMANN.

Vertreter: Hans VOGLER, Schaffhausen.

D7-354 THOMAS MILLS CONFECTIONERS MACHINERY & TOOLS "CAT. L" REC'D 8-1924 P.210 (ORIG. IN DIV. 20)

BRASS AND TIN COUNTER PANS

Fig. 274

Size	Brass	Brass, Nickel-Plated	Tin	Tin, Nickel-Plated
8x 8 inches, per dozen				
8x10 inches, per dozen				
8x12 inches, per dozen				
8x14 inches, per dozen				
8x16 inches, per dozen				
8x18 inches, per dozen				
8x20 inches, per dozen				
8x22 inches, per dozen				
8x24 inches, per dozen				

Fig. 413

LOOSE PARTITIONS

	Polished	Nickel-Plated
Tin		
Brass		

MACHINE-MADE COUNTER PANS

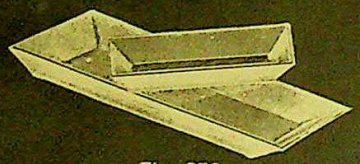


Fig. 276

	Solid Brass	Brass, Nickel-Plated	Tin, Nickel-Plated	IX. Tin	I. C. Tin
7½x21½ inches, per dozen					
7½x11½ inches, per dozen					

PEARL AGATE COUNTER PANS

Fig. 275

These pans are made of heavy iron and white enameled inside and outside.
Size, 8x22, price .....each, ; per dozen,

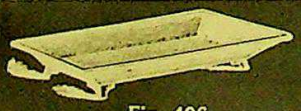


Fig. 406

COUNTER PAN WITH FEET

	8x8	8x10	8x12
Brass, each			
N. P. Brass, each			

Fig. 727

FLOOR SHOW CASE

(Shipped Knocked Down)

Oak frame, golden oak finish, 42" high, 24" wide, straight closed base. Double strength glass front. 20" wide bevel plate glass top with a ½" bevel set in from the top on green felt. Clear glass slide doors at back on steel track and ball-bearing rollers. Inside of case fitted with two wood shelves, one each 10" and 14" wide, on nickel-plated adjustable shelf brackets. Shipping weight about 50 pounds per foot.

Made in lengths of 4, 6, 8 and 10 feet.

Des

D7-354

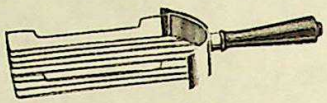
Manning-Bowman Electric Table Stove

Nickel Plated

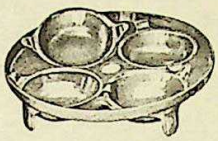
ONE HEAT, 600 WATTS

When ordering always state voltage required

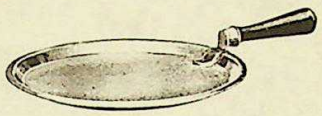
Equipped with Detachable Plug and 6 feet of Cord



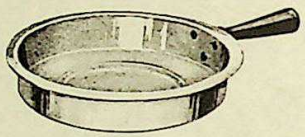
Toaster Drawer
Steel, Nickel Plated



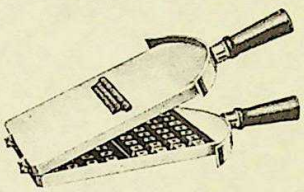
Egg Poaching Cups and Holder
Aluminum



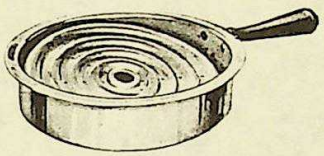
Reflector
Steel, Nickel Plated



Shallow Fry Pan
Aluminum



No. 411. Waffle Iron
Aluminum



Deep Pan and Grid
Aluminum

This table stove is all that the name implies, and is not to be confused with other grills. It *does* cook three things at once—enough for three or four people—and cooks them *quicker*. The cooking pans do *not* warp and are non-rustable.

Its round shape makes practical the use of any round flat-bottom cooking utensil of over 8 inch diameter.

The heating element, as shown in phantom cut below, is so wound that all the heat is applied directly to the cooking surfaces, giving maximum efficiency for the current consumed.

The waffle iron attachment will not stick in the slides and will make thick or thin waffles. With the toaster drawer bread is toasted on both sides at one time—thick or thin slices.

The Manning-Bowman Table Stove is a genuine table range. Its construction and design remove all the objections hitherto existing on electric grills, and its appearance and finish are a worthy expression of the well-known Manning-Bowman standard of excellence.

The standard equipment of the No. 1410 Table Stove consists of the reflector, toaster drawer, deep fry pan, shallow fry pan, grid and egg poaching cups with holder.

The No. 1411 is equipped the same as the No. 1410, with the addition of the No. 411 waffle iron attachment.

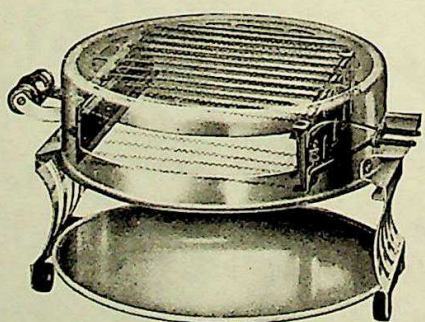


Table Stove only Transparent View

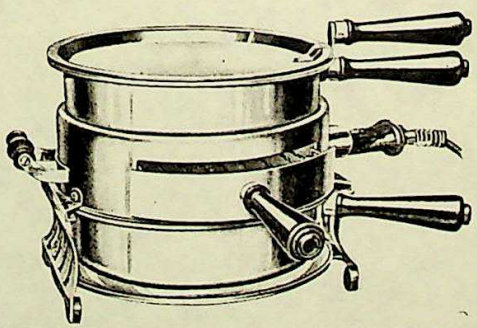


Table Stoves (one heat)
No. 1410. With Toaster (6 Pieces)
No. 1411. With Toaster and Waffle Iron (7 Pieces)

No. 1426. R
Shipping

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1806. W
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1808. A
1809. 3
1810A. 3
1818. 1
1819. H
1820. B
1821. S
1822. R
1823. N
1828. 5
1830. 7

CATALOG No. 77

JUN. 19, 1923

D7/354 AU 293

S 15 a SWISS # 44,199

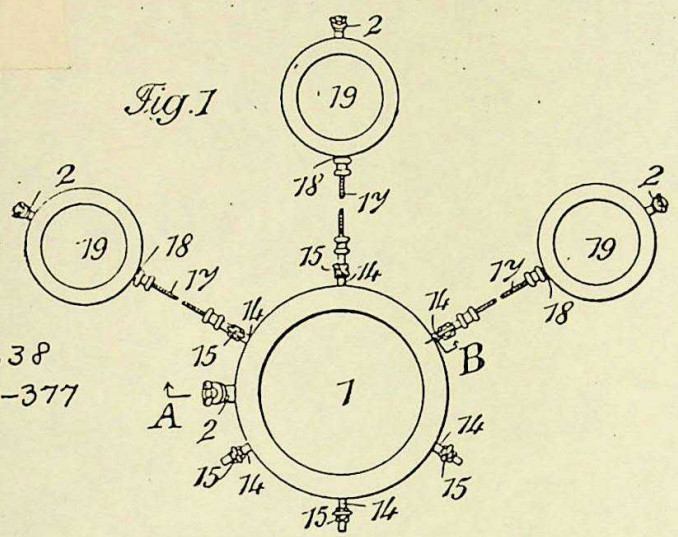
Swiss

V. Ehrsam-Jetzer

Patent Nr. 44199
1 Blatt

53
1

Fig. 1



Duplicate of:
French Patent #399,638
July 2, 1909, Cl. 126-377

Fig. 2

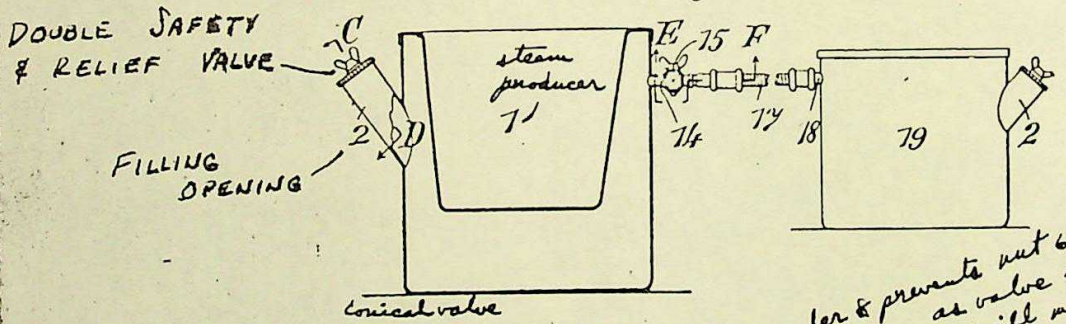


Fig. 3

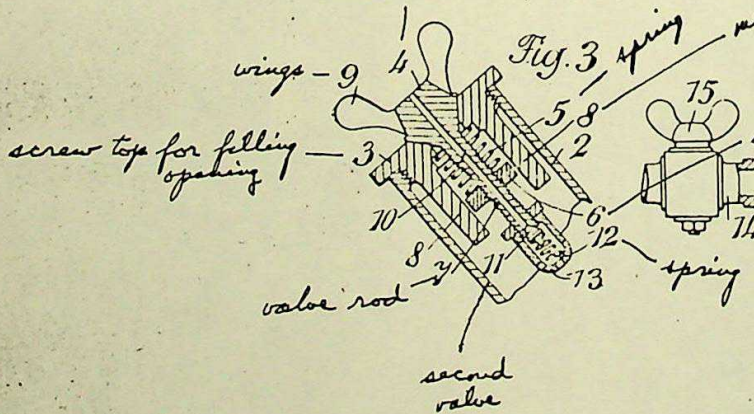
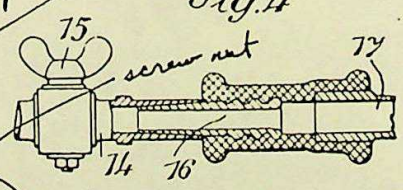


Fig. 4



member & prevents nut 6 from turning so that as valve 4 is turned the nut 6 will move along rod 7 to vary the tension of spring 5

from 126/378

D 7/354

SCHWEIZERISCHE EIDGENOSSENSCHAFT

EIDGEN. AMT FÜR GEISTIGES EIGENTUM

PATENTSCHRIFT

Nr. 44199 7. Juli 1908, 7¼ Uhr p. Klasse 15 *l*

HAUPTPATENT

V. EHRSAM-JETZER, Zürich (Schweiz).

Dampfspeisekocher.

Gegenstand vorliegender Erfindung ist ein Dampfspeisekocher mit Doppelwandung, an dessen äußerer Wandung ein Einfüllstutzen angeordnet ist, der einen Deckel besitzt, welcher als Doppelventil ausgebildet ist, in der Weise, daß bei innerem Überdruck sich ein Ventil nach außen öffnet und bei äußerem Überdruck sich ein solches nach innen öffnet, wobei der Druck, mit dem das nach außen sich öffnende Ventil auf seinen Sitz gepreßt wird, von der Deckelaußenseite her einstellbar ist.

In anliegender Zeichnung ist der Gegenstand der Erfindung in einer beispielsweisen Ausführungsform dargestellt, und zeigt Fig. 1 mehrere Dampfspeisekocher mit einem Dampferzeuger verbunden, Fig. 2 einen Schnitt nach *A—B* der Fig. 1, in größerem Maßstab, Fig. 3 in größerem Maßstab einen Schnitt nach *C—D* der Fig. 2, und Fig. 4 ebenfalls in größerem Maßstab einen Schnitt nach *E—F* der Fig. 2.

1 ist ein als Dampferzeuger dienender doppelwandiger Dampfspeisekocher mit Einfüllstutzen 2. Dieser Einfüllstutzen 2 (Fig. 3) besitzt einen Aufschraubdeckel 3. Der Deckel besitzt eine Durchbohrung, die oben als Ventilsitz konisch ausgedreht ist. Auf diesen Sitz wird ein Ventilkegel 4 durch eine Feder 5 gezogen, die sich einerends gegen den Deckel 3, anderends gegen eine Mutter 6 stützt, welche auf einer am Ventilkegel 4 festen, mit Außengewinde versehenen Ventilstange 7 sitzt. Die Mutter 6 ist sechskantig und durch am Deckel 3 feste Führungsteile 8 gegen Drehung gesichert. An dem Ventilkegel 4 sind Flügel 9 fest. Durch Drehung des Ventilkegels 4 vermittelst der Flügel 9 ist die Spannung der Feder 5 und damit der Druck, mit dem das Ventil auf seinen Sitz gepreßt wird, einstellbar. Das so gebildete und mit dem Deckel verbundene Ventil ist also fähig, einem inneren Überdruck weichend sich zu heben. Der Ventilkegel 4 und die Ventilstange 7 haben eine Längsdurchbohrung 10, die nach unten in einen dem Ventilsitz im Deckel 3 entgegengekehrten konischen Ventilsitz ausläuft. Auf letzteren wird ein Ventil 11 durch eine Feder 12 gepreßt, die sich gegen eine hohle, auf der Ventilstange 7 aufgeschraubte Kapsel 13 stützt. Dieses zweite Ventil ist also fähig, einem äußeren Überdruck, z. B. bei

nachzugeben.

An dem Dampferzeuger 1 sind ferner mehrere Anschlußstutzen 14 angebracht, welche durch Hähne 15 verschließbar sind. Bei drei dieser Anschlußstutzen sind lösbar konische Mundstücke 16 von Metallschlauchleitungen 17 angeschlossen, welche an ihren anderen Enden in ähnlicher Weise mit Anschlußstutzen 18 von doppelwandigen Dampfspeisekochern 19 lösbar verbunden sind. Diese Dampfspeisekocher 19 sind gleich konstruiert wie der Dampferzeuger 1, haben je einen gleichen Einfüllstutzen 2, jedoch je nur einen Anschlußstutzen 18. Die Anordnung kann nun so sein, daß jeder Dampfspeisekocher 19 mit der zugehörigen Leitung 17 oder ohne dieselbe lösbar ist, daß die Leitung 17 vom Dampferzeuger 1 lösbar oder an demselben fest ist.

Die Gebrauchsweise dieser Dampfkochvorrichtung ist folgende:

Der Dampferzeuger wird durch den Einfüllstutzen 2 teilweise mit Wasser gefüllt und dieses zum Verdampfen gebracht durch Aufstellung des Dampferzeugers auf eine Heizquelle, z. B. einen Gasbrenner. Nachdem einige in ihrem inneren Hohlraum mit Speise gefüllte Speisekocher 19 vermittelst der Metallschlauchleitungen an den Dampferzeuger 1 angeschlossen sind, werden alle in den Stutzen 2 sitzenden Ventile stark zugedreht. Der Dampf gelangt dann durch die Leitungen in die erwärmt die Speisen. Die Regulierung des Dampfzutrittes von 1 zu den Speisekochern 19 geschieht durch die Hähne 15, die auch an den Anschlußstutzen 18 oder am Metallschlauch sein könnten.

An Stelle des ebenfalls als Kochgeschirr ausgeführten Dampferzeugers 1 könnte auch ein solcher anderer Konstruktion, z. B. ein Dampfgenerator oder ein Dampfkessel, angeordnet sein.

Die einzelnen Speisekocher 19 können während des Betriebes angeschlossen oder entfernt werden und die entfernten Kocher als Kochgeschirre für sich verwendet werden.

PATENTANSPRUCH:

Dampfspeisekocher mit Doppelwandung und einem an dessen äußerer Wandung angeordneten Einfüllstutzen, dadurch gekennzeichnet, daß der Einfüllstutzen einen Deckel besitzt, der als Doppelventil ausgebildet ist, in der Weise, daß bei innerem Überdruck sich ein Ventil nach außen öffnet und bei äußerem Überdruck sich ein solches nach innen öffnet, wobei der Druck, mit dem das nach außen sich öffnende Ventil auf seinen Sitz gepreßt wird, von der Deckelaußenseite her einstellbar ist.

V. EHRSAM-JETZER.

Vertreter: E. BLUM & Co., Zürich.

D7/354

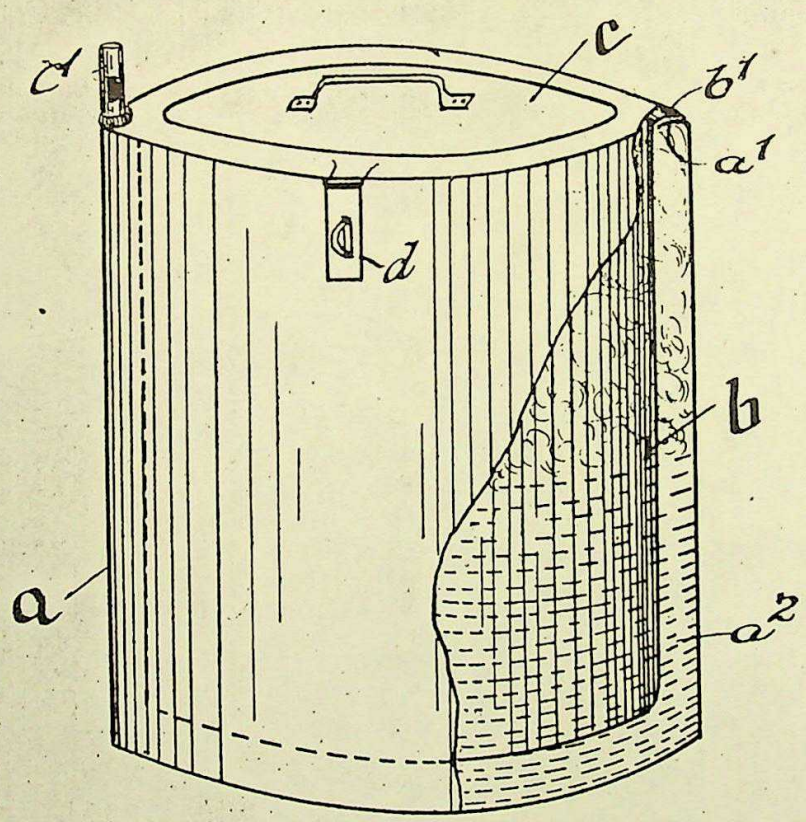
BRITISH 23,988 1906

A.D. 1906. Oct. 27. N° 23,988.

GEISSLER'S COMPLETE SPECIFICATION. (1 SHEET)

52—DOMESTIC COOKING VESSELS,
Boilers, Domestic.

124/378



from 126/378

Malby & Sons, Photo-Litho.

D7/354

N° 23,988 A.D. 1906

Duplicate.

Date of Application, 27th Oct., 1906—Accepted, 6th June, 1907

COMPLETE SPECIFICATION.

"Improvements in Cooking and like Utensils"

I, ROBERT GEISSLER, Merchant, of Artilleriestrasse 34, Hanover, Germany, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

The invention relates to a cooking or like utensil of that class in which burning of the food being cooked is prevented by placing such food in a water enclosed vessel so that it cannot be heated above a certain temperature.

The invention consists in the combination of parts hereinafter described and pointed out in the claims.

An embodiment of the invention is illustrated in section in the annexed drawing.

The utensil comprises an exterior vessel a provided at the top with an inwardly directed peripheral flange a^1 on which is placed the bent-over edge b^1 of an interior vessel b, the space a^2 between the vessels a and b being closed by the insertion of such interior vessel.

The closure of the vessels is effected by a cover c which closes the inner vessel and also secures together the inner and outer vessels. This cover has fastening means of any suitable kind, for instance spring clips secured to the vessel a and adapted to secure the cover or hinged plates as d engaging staples on the vessel. A bayonet joint clamping lever or the like or a screw fastening may also be used.

An aperture for feeding water to the space between the two vessels may be provided and also a visual or audible signalling device such as a whistle c^1 operated by the steam pressure in said space for indicating when the maximum temperature is reached.

The advantages of such a cooking-utensil are as follows:—

The food or the like contained within the interior compartment is prevented from burning and can only be heated to the boiling temperature of the water. This is a particular advantage especially for substances which burn readily, such as milk, rice &c. also the aroma and flavour of the food is retained to a greater extent.

Again the possibility is offered of cooking different foods immediately after one another by using the existing steam-heat in the utensil; the latter can also be used for keeping food in a warm condition for a long time and at the same time may serve as a means for maintaining an even temperature.

A particular advantage is the fact that when cooking fluids which readily overflow, the steam whistle will be caused to operate before the contents of the interior vessel has received the same degree of temperature as the water surrounding it so that by removing said interior vessel overflowing of its contents may be prevented.

In addition to use as a kitchen utensil the latter in a larger size may be employed in preserving and chemical manufactures since sterilization of the contents of the inner vessel is easily effected and in many products of chemical industry the maintenance of a certain degree of temperature is essential.

I do not claim the broad or separate use of cooking or like vessels having an inner vessel for containing the substances to be cooked and provided with an

[*Price 8d.*]

outer flange, and an outer vessel for containing water with an interior flange on which the flange of the inner vessel bears, nor do I broadly claim covers adapted to close the inner of such vessels and secure both vessels together, nor the combination of this feature with such jacketed vessels, nor the use of visual or audible alarms in connection with vessels of this class, but

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

A cooking or like vessel comprising in combination an outer vessel for containing water having a peripheral inwardly directed flange at its extreme upper edge and inner vessel for containing the goods or substances to be heated, having a bent over upper edge adapted to rest on said flange, a cover adapted to close the inner vessel and also secure the inner and outer vessels together, means for securing the cover to the outer vessel and an audible or visual signalling device to indicate when the maximum temperature is reached substantially as hereinbefore described and illustrated in the annexed drawing.

Dated this 27th day of October 1906.

HERBERT HADDAN & Co.,
Agents for Applicant.
31 & 32 Bedford Street, Strand, W.C. London.

Redhill: Printed for His Majesty's Stationery Office, by Love & Malcomson, Ltd.—1907.

French

D7-85

D7/354

FIG_1_

FIG_2_

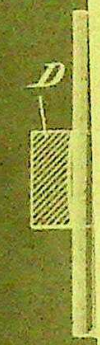
French

D-7-85

N° 351.916 M. Hennegrave Pl. unique N° 351.9

FIG_1_

FIG_2_



Fig

Fig.

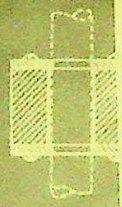


Fig.

RÉPUBLIQUE FRANÇAISE.

OFFICE NATIONAL DE LA PROPRIÉTÉ INDUSTRIELLE.

LIBRARY
U. OCT 18 1905
PATENT OFFICE

BREVET D'INVENTION.

VIII. — Mines et métallurgie.
3. — Métaux ouvrés.

N° 351.916

Casseroles et marmites en nickel avec fond épais et parois minces et leur procédé de fabrication.

M. Charles-Eugène HENNEGRAVE résidant en France.

Demandé le 1er mars 1905.
Délivré le 16 mai 1905. — Publié le 29 juillet 1905.

Le nickel ayant une grande valeur marchande et son emploi pour les ustensiles de cuisine étant très avantageux au point de vue hygiénique, il y avait un grand intérêt à réaliser des appareils dans lesquels on emploierait le minimum de métal tout en évitant que les aliments puissent se brûler par suite d'une trop faible épaisseur du métal.

Cette invention a pour objet des casseroles et marmites en nickel réalisant ces desiderata et caractérisées en ce qu'elles ont un fond d'une épaisseur assez forte et des parois plus minces.

De tels récipients résisteront au feu comme s'ils étaient très épais de partout puisque le fond seul est soumis à l'action directe du feu et la faible épaisseur des parois sera toujours suffisante pour assurer la rigidité convenable, ce qui est la seule condition à laquelle doivent répondre lesdites parois.

On pourra, si on le désire, rouler le bord supérieur pour éviter qu'il forme arête coupante.

Le procédé pour fabriquer de tels ustensiles consiste à emboutir d'abord une plaque de nickel de l'épaisseur du fond, puis à étirer la paroi cylindrique formée par cet emboutissage suivant l'un des modes bien connus d'étirage des tubes sans soudure.

Au dessin annexé, la fig. 1 représente une coupe partielle d'une casserole avec parois droites et la fig. 2, une coupe partielle correspondante d'une casserole avec parois bombées et bords roulés.

Dans le cas où les parois seront droites et non roulées, on pourra par exemple donner au fond *a* une épaisseur de 2 millimètres 5 et aux parois une épaisseur de 1 millimètre.

Dans le cas de la fig. 2, le fond pourra avoir 2 millimètres d'épaisseur par exemple et les parois, 4 dixièmes de millimètres; le bord supérieur sera dans ce cas préférablement roulé comme il est montré en *c*.

RÉSUMÉ.

Cette invention se rapporte à des casseroles et marmites en nickel avec fond épais et parois minces et à leur procédé de fabrication par emboutissage et étirage combinés.

C.-E. HENNEGRAVE.

Par procuration :
Lavoix et Mosès.

Prix du fascicule : 1 franc.

Imprimerie nationale. — Pour la vente, s'adresser à la Société Belin et Cie, 56, rue des Francs-Bourgeois, Paris (3e).

RÉPUBLIQUE FRANÇAISE.

OFFICE NATIONAL DE LA PROPRIÉTÉ INDUSTRIELLE.

PUBLICATION
OCT 18 1905
PATENT OFFICE

BREVET D'INVENTION.

VIII. — Mines et métallurgie.
3. — Métaux ouvrés.

N° 351.916

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Demandé le 1er mars 1905.
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RÉSUMÉ.

Cette invention se rapporte à des casseroles et marmites en nickel avec fond épais et parois minces et à leur procédé de fabrication par emboutissage et étirage combinés.

C.-E. HENNEGRAVE.
Par procuration :
Lavoix et Mosès.

Prix du fascicule : 1 franc.

Imprimerie nationale. — Pour la vente, s'adresser à la Société Belin et Cie, 56, rue des Francs-Bourgeois, Paris (3e).

D7/354
13,109 BRITISH

1890

A.D 1890. Aug 20. Nº 13,109.

TURNER'S COMPLETE SPECIFICATION.

(1 SHEET)

FIG. 1.

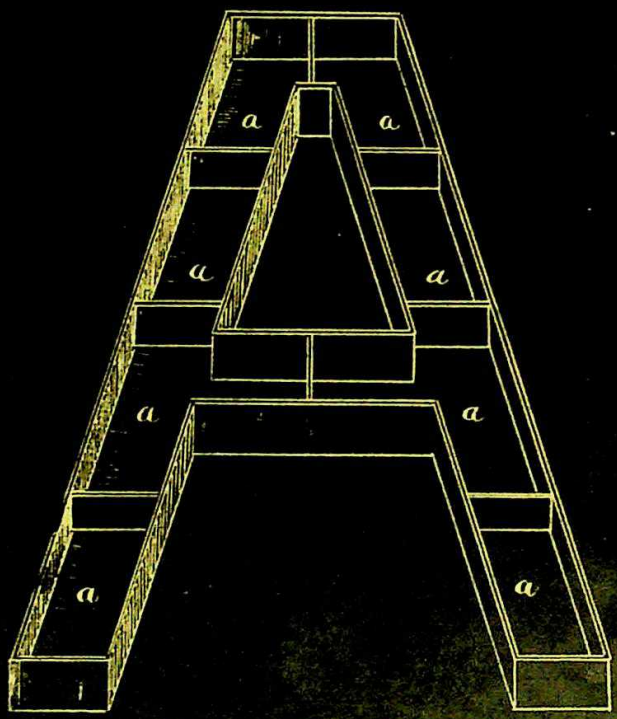

FIG. 2.

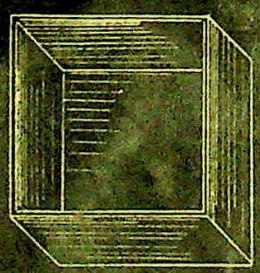

FIG. 3.

This Drawing is a reproduction of the Original on reduced scale.

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for Her Majesty's Stationery Office. 1890.

Malby & Sons, Photo-Litho.

GREAT BRITAIN
#13, 109

D7/354

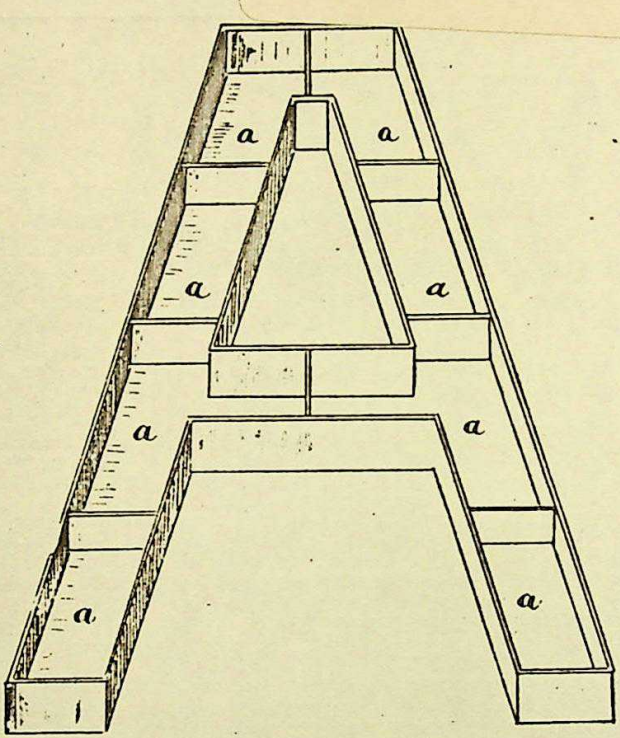
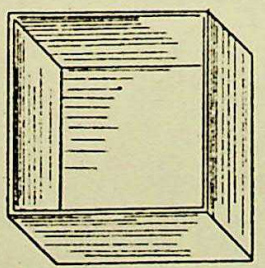
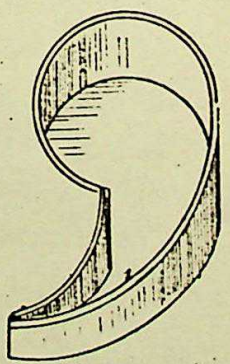


FIG. 2.

FIG. 3.





[This Drawing is a reproduction of the Original on a reduced scale.]

London: Printed by DARLING and Son Ld.
for Her Majesty's Stationery Office. 1890.

Malby & Sons, Photo-Litho.

DEC 9 1890
U.S. PATENT OFFICE

N° 13,109 A.D. 1890

Date of Application, 20th Aug., 1890—Accepted, 1st Nov., 1890

COMPLETE SPECIFICATION.

Improvements in Letters for Advertising and similar purposes.

I, HERBERT POWIS TURNER of 59, Lee High Road Lewisham London S.E. Confectioner, do hereby declare the nature of this invention and in what manner the same is to be particularly described and ascertained in and by the following statement thereof that is to say:—

This invention relates to improvements in letters for name, signs and other purposes and consists in forming the letters and punctuation marks in shallow box form, each letter being divided into compartments adapted to hold sweets, seeds, tobaccos, flowers, spices or other articles of commerce indicative of the proprietors business and capable by judicious grouping of producing an ornamental effect.

My invention will be readily understood on reference to the accompanying drawing in which Fig. 1 represents the letter A constructed in sheet metal and divided into compartments *a* for the reception of the various samples of sweets, seeds, tobaccos, flowers or other commodities. Fig. 2 represents a full stop and Fig. 3 a comma both constructed on the same principle. It will be readily seen that by the use of letters constructed according to my invention the name of the proprietor and many other trade notices may be effectively and appropriatly displayed and the attention of the public attracted accordingly. The letters may be either suspended separately or may be attached to a suitable panel or backing.

Having now particularly described and ascertained the nature of my invention and in what manner the same is to be performed, I declare that what I claim is

The construction of letters in the form of shallow trays or boxes substantially as and for the purpose herein described and illustrated in the accompanying drawing.

Dated this 20th day of August 1890.

HUGHES, ELI & HUGHES,
76, Chancery Lane, London, W.C., Agents for the Applicant.

London: Printed for Her Majesty's Stationery Office, by Darling & Son, Ltd.—1890.

[*Price 6d.*]

OR D 9,209 EX

D 7-354 XR ordered 2-10-86

EXAMINER'S ROOM

D. 9,209

Cummings

No. 9,209.

Apr. 11. 1876.

Tray.

Fig. 1.

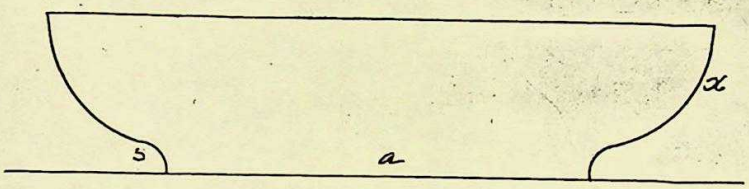


Fig. 2.

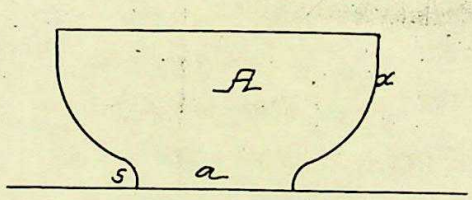
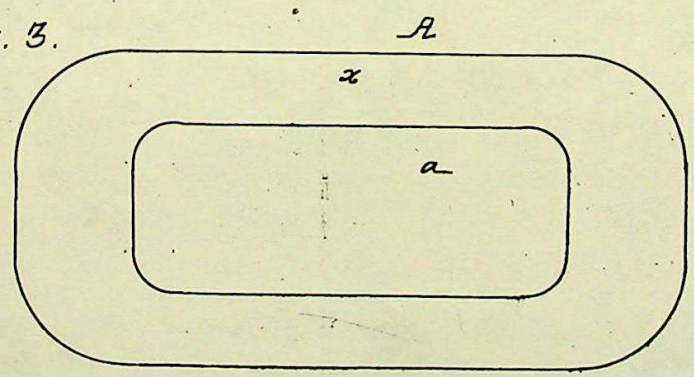


Fig. 3.



OR in D7/550
XRD7/586.

UNITED STATES PATENT OFFICE.

DANIEL M. CUMMINGS, OF ENFIELD, NEW HAMPSHIRE.

DESIGN FOR TRAYS.

Specification forming part of Design No. **9,209**, dated April 11, 1876; application filed March 11, 1876.
[Term of Patent 14 years.]

To all whom it may concern:

Be it known that I, DANIEL M. CUMMINGS, of Enfield, county of Grafton, State of New Hampshire, have originated a Design for a Tray, of which the following is a full, clear, and exact description, reference being had to the accompanying drawing, in which—

Figure 1 is a side elevation of the tray, Fig. 2 an end elevation, and Fig. 3 an inverted plan view.

The tray is oblong in form, with rounded corners, the length being nearly double the width, and the height of the body A being about one-third the width. At the bottom of the tray is a base or projection, *a*, the length of which is about one-fourth less than that of the body, and the width a little more than one-third the length. The sides *x* of the body are curved or rounded from the upper edge *i* to the projection *a*, and the edges *s* of the latter are curved inwardly or grooved from the bottom to their junction with the edges *x*. The interior of the tray is of any suitable shape.

Without confining myself to the exact proportions specified, I claim—

A design for a tray, oblong in form, with rounded corners and rounded sides *x*, and having at the bottom a projection, *a*, with inwardly-curved edges *s*, substantially as set forth.

In testimony whereof I have signed my name to this specification in the presence of two subscribing witnesses.

DANIEL M. CUMMINGS.

Witnesses:

WYMAN PATTEE,
WM. L. HARRIS.